



COSTARIPA®
MATTIAVEZZOLA
DAL 1928

MOLMENTI VALTENESI 2019



DESIGNATION of ORIGIN

Valtènesi

BLEND

Groppello Gentile 60%, Marzemino 20%, Sangiovese 10% Barbera 10%

SOIL STRUCTURE

Morainal gravelly with the presence of clay, foothill areas, exposed to the South-East

AVERAGE AGE OF VINES

45 years

TRAINING SYSTEM

Guyot

SEASONAL WEATHER 2019

A year characterized by a spring with little rain and an April that curiously whitened the mountains above 1100 metres. The following months were truly atypical for an area known for its temperate climate. May brought frequent rainy showers and in June temperatures soared above 37°C...

Traditional tillage of the land ensured the July rains were providentially absorbed by our vineyards avoiding any dangerous drought stress.

Slightly late flowering and production below expectations. The lush foliage promoted greater sugar content and fast ripening. An excellent harvest of splendid ripe grapes, with well-shaped and juicy fruits and a balanced and harmonious relationship between freshness and sweetness.

Valtènesi Rosé...a truly extraordinary wine.

HARVEST

Strictly by hand.

In the early hours of the morning when the temperature of the air and grapes is cool, so as to preserve the crunchiness of the skin.

VINIFICATION

Technology is represented by "teardrop" vinification, i.e., the use of pure free-run juice by means of static dripping before fermentation, thereby obtaining a must that can be considered the "very heart of the grape".

REFINEMENT

100% of the must ferments and is aged in old 440-litre white oak tonneaux barrels for about 24 months before remaining in bottles for another 3 years.

TASTING

COLOUR: Shiny light pink, one of a kind, with soft pearl reflections that turn golden over time.

BOUQUET: Rich and complex. Ample fragrance of violet, sweet white jasmine flowers, vineyard peaches, mandarin oranges, small red fruits, spices and saffron. Over time, it collects light vanilla nuances and mild notes of cinnamon.

FLAVOUR: Perfect correspondence of taste-smell. Ample and complex enveloping structure with highly original sapidity and persistence. Crunchy almost citrus freshness, synonymous with extraordinary longevity.

WINE PAIRING

Ideal with Mediterranean food, shellfish, cooked and raw tuna fish, swordfish marinated in citrus juice. Veal carpaccio or white meat in seasonal truffle cream. Risotto with vegetables and shellfish.

CHEF SERGIO MEI RECOMMENDS

Raviolo with burrata (filled, spun-curd cheese) and chopped raw tomatoes and basil.