



# COSTARIPA®

MATTIAVEZZOLA



## “Mazane” Garda Marzemino DOC 2017

<b>Grapes:</b>	100% Marzemino
<b>Region:</b>	Lombardy
<b>Vineyard Locations:</b>	From hillside vines in Valtenesi
<b>Exposure:</b>	South/Southeast
<b>Altitude:</b>	820 feet above sea level
<b>Soil:</b>	Clayey-calcareous terrain
<b>Vine Training:</b>	Guyot
<b>Vine Age:</b>	25-50 years
<b>Time fo Harvest:</b>	Late August to mid-October
<b>Vine Density:</b>	5,000 vines per hectare
<b>Yields (vine or acre):</b>	85 qli per hectare
<b>Total Production:</b>	12,000 bottles
<b>Vinification Process:</b>	From painstakingly selected, hand-picked Marzemino grapes, classically vinified with skin maceration.
<b>Aging Process:</b>	The wine is aged for six months in stainless steel to maintain the wine’s freshness and fragrance.
<b>Alcohol Content:</b>	12.50%
<b>Total Acidity:</b>	5.00 g/l
<b>pH</b>	3.32
<b>Tasting Notes:</b>	Intense ruby in color on the nose red fruits and violets. On the palate the tannins are soft and the wine is harmonious.
<b>Winemaker:</b>	Mattia Vezzola
<b>Winery Philosophy:</b>	Costaripa represents the constant search for new technologies to serve tradition as well as respect for a new philosophy that is exclusively dedicated to quality.
<b>Cellaring:</b>	Up to 4 years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	An extraordinary match with fish, soup and lamb.