



# COSTARIPA®

MATTIAVEZZOLA

## Brut Metodo Classico “Grande Annata” VSQ 2013



<b>Grapes:</b>	100% Chardonnay
<b>Region:</b>	Lombardy
<b>Vineyard Locations:</b>	From some of the finest vineyards in Franciacorta near Lake Garda
<b>Exposure:</b>	Southeast/South
<b>Altitude:</b>	820 feet above sea level
<b>Soil:</b>	Calcareous-clayey terrain
<b>Vine Training:</b>	Guyot-trained
<b>Vine Age:</b>	25 years
<b>Yields (vine or acre):</b>	1,800 vines per acre
<b>Total Production:</b>	7,000 bottles
<b>Vinification/Again Process:</b>	This is a classically vinified sparkling wine, and the wine referments in the bottle.
<b>Alcohol Content:</b>	12.50%
<b>Residual Sugar:</b>	0 g/l
<b>Tasting Notes:</b>	Luminous yellow with excellent greenish highlights. The bouquet is intense ripe fruit, honey and white flowers which we find in the taste, with full and harmonious character. One the palate the wine is pervasive and complex, lingering through to the finish with excellent persistence. Lively tang and freshness accompany true and lasting pleasure.
<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 10 years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Serve with fish carpaccio and tartare, oysters, caviar and shellfish