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Mattia Vezzola Brut Metodo Classico

Costaripa is located in the tiny lakeside village of Moniga del Garda, set in the hills facing the western shore of Lake Garda and one of the world's northernmost territories that still enjoys an almost-Mediterranean climate. In 1936, Mattia's grandfather (also named Mattia Vezzola) fell in love with these well-ventilated, sloping morainic vineyards that had been impeccably cultivated as far back as the late 1800s. In the early 1970s, the estate took the name Costaripa, named for the favorable position of the vineyards: in Italian, *costa ripa* essentially means "steep shoreline". In the mid-nineties, the new generation began to make changes in the winery, stirring up a major quality revolution. Mattia applied the techniques he'd learned in Burgundy to reduce yields per vine by half and use cold maceration and barrique aging on the native Groppello grape, producing excellent results. One of Mattia's top priorities has always been to maximize local potential and especially local grapes, such as the elegant Groppello or the fragrant Marzemino. After decades of making top wines, Mattia's reputation for making wines that have become the benchmark for quality precedes him in every country in the world. The list of awards and accolades he has received is endless. The winery boasts forty hectares under vine, the majority of which are found surrounding the winery. Known for his classic-method Franciacorta sparkling wines, Mattia Vezzola came home to the shores of Lake Garda to produce his "own" traditional sparkler, using grapes grown in select vineyards around Garda and in Franciacorta. His distinct propensity for elegant, refined perlage shines in each of his wines. About 35% of the must ferments in small white oak pièce, 228 liters in size. The wine naturally re-ferments in bottle and remains on its lees for twenty-four months, adding complexity and structure.

Wine exported to: Canada, USA, Australia, Puerto Rico

Most recent awards



Winemaking and Aging

Grape Varieties:	100% Chardonnay
Fermentation container:	Stainless steel and white oak
Length of alcoholic fermentation:	15 days
Type of yeast:	Selected yeast
Fermentation temperature:	18 °C (64.4 °F)
Maceration technique:	Slow and soft crushing the grapes from each vineyard separate to preserve every variable. 35% of the must ferments and evolves in old 228-litre white oak casks for about eight months. Very fine and discreet perlage produced with second fermentation in the bottle, completely satisfying even the most demanding palate.
Malolactic fermentation:	No
Aging containers:	Bottle
Container size:	228 L
Container age:	15 years
Type of oak:	Oak
Bottling period:	Spring
Aging before bottling:	6 months
Aging in bottle:	24 months

Closure: Natural Cork

Vineyard

Organic: No

Vineyard location: Garda and Franciacorta

Soil composition: Calcareous clay

Vine training: Guyot

Altitude: 250 meters (820 feet) above sea level

Vine density: 5,000 vines per acre

Yield: 95 quintals per hectare

Exposure: Southern, southeastern

Age of vines: 20-25 years

Time of harvest: August

First vintage of this wine: 1973

Total yearly production (in bottles): 75,000 bottles a year

Tasting Notes and Food Pairings

Tasting notes: Straw yellow with slightly green reflections with a fine, persistent perlage indicating excellent maturation on lees; ample and intense, it recalls fresh fruit, fragrant rennet apples, the slightest nuance of yeast, sage leaves and honey; well balanced.

Serving temperature: Best served at 6-8 °C (42.-46.4 °F).

Food pairings: Fish carpaccio or tartar, oysters, caviar, shellfish; risotto with seafood

Aging potential:

5 years

Alcohol:

Alcohol cont.: 12.5% by vol.; dry extract: 19.6;
total acidity: .26; residual sugar: 8.5; pH: 3.21

Winemaker:

Mattia Vezzola

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