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Mattia Vezzola Brut Rosé

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 expertise for Franciacorta wine, 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 ambitious goal has been to make Valtenesi Rosé a top contender through his own wines and his elegant sparkling rosé is further proof that it's possible. A blend of Chardonnay and Pinot Nero. The Pinot Nero grapes are gently pressed and then vinified using two different techniques: *saignée* and red wine vinification. About 35% of the must ferments in small white oak *pièce*, which holds 228 liters.

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

Most recent awards



Winemaking and Aging

Grape Varieties:	80% Chardonnay and 20% Pinot Nero
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	15 days
Type of yeast:	Selected yeast
Fermentation temperature:	18 °C (64.4 °F)
Maceration technique:	Slow and soft crushing
Malolactic fermentation:	No
Aging containers:	35% in oak, 65% stainless steel
Container size:	Oak: 225 L
Container age:	15 years
Type of oak:	Oak
Bottling period:	Spring
Aging before bottling:	35%: 8 months, 65%:
Aging in bottle:	18-28 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, southwestern
Age of vines:	20-25 years
Time of harvest:	August
Total yearly production (in bottles):	80,000 bottles

Tasting Notes and Food Pairings

Tasting notes:	Light cherry color evolving to classic onion skin in time; white froth and fine, persistent perlage indicating excellent maturation on the lees; ample and intense nose full of ripe fruit, berry, underbrush, vanilla and redcurrant; well balanced and elegant.
Serving temperature:	Best served at 6-8 °C (42.-46.4 °F).
Aging potential:	5 years
Alcohol:	12.50%
Winemaker:	Mattia Vezzola

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