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Mazane Garda Marzemino DOC

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. Mattia cultivates first and foremost local native grapes, such as Groppello and Marzemino, but also Sangiovese and Barbera. Made from the native Marzemino grapes, grown in hillside vineyards in the Valtènesi, bordering Lake Garda in glacial, morainic, calcareous clay soil. The wines ages only in stainless steel, which maintains the variety's freshness and fragrance. Mattia Vezzola's interpretation of "Marzemino excellence" highlights the grape's strengths, especially its very soft tannins, amazing aromas of ripe red fruit and violets, finesse and harmony. It is wonderfully adaptable and can even be served at low temperatures alongside fish.

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

Most recent awards



Winemaking and Aging

Grape Varieties:	100% Marzemino
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	10 days
Type of yeast:	Selected yeast
Fermentation temperature:	26 °C (78.8 °F)
Maceration technique:	Traditional on skins, in stainless steel only.
Length of maceration:	10 days
Malolactic fermentation:	Yes
Aging containers:	Stainless steel
Bottling period:	Spring
Aging before bottling:	6 months
Closure:	Natural Cork



Vineyard

Organic:	No
Vineyard location:	A single vineyard in Valtènesi, bordering Lake Garda

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 years old
Time of harvest:	September
Total yearly production (in bottles):	25,000 bottles



Tasting Notes and Food Pairings

Tasting notes:	Mattia Vezzola's interpretation of "Marzemino excellence" highlights the grape's strengths; very soft tannins, amazing aromas of ripe red fruit and violets, finesse and harmony.
Serving temperature:	Best served at 13-16 °C (55.4-60.8 °F).
Food pairings:	If served cool, can even pair with fish!
Aging potential:	5 years
Alcohol:	Alcohol cont.: 12.5% by vol.
Winemaker:	Mattia Vezzola