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Molmenti Garda Classico Chiaretto

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. In the Lake Garda area, rosé is known as "Chiaretto" and this is Costaripa's interpretation of the traditional wine. It is dedicated to its 1896 "inventor" - called Pompeo Gherardo Molmenti. It is made using the "saignée" method and is fermented in oak barrels, just as tradition dictates. A wine with surprising longevity and great personality. About 35% of the must ferments in small white oak pièce, which holds 228 liters. It ages a minimum of two years before release.

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

Most recent awards

GAMBERO ROSSO: Tre Bicchieri



Winemaking and Aging

Grape Varieties:	60% Groppello, 40% Marzemino, Sangiovese and Barbera in equal proportions
Fermentation container:	Oak Barrels
Length of alcoholic fermentation:	7 days
Type of yeast:	Selected yeast
Fermentation temperature:	18-24 °C (64.4-75.2 °F)
Maceration technique:	Technology is represented by "teardrop" vinification, i.e.: the use of pure free-run juice resulting from static dripping before fermentation, often considered the heart of the grape.
Length of maceration:	6 hours
Malolactic fermentation:	No
Aging containers:	Stainless steel
Container age:	15 years
Type of oak:	Oak
Bottling period:	Spring
Aging before bottling:	24 months
Aging in bottle:	24 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: 25-30 years old

Time of harvest: September

Total yearly production (in bottles): 5,000 bottles

Tasting Notes and Food Pairings

Tasting notes: Delicate pink with appealing reflections of ripe cherry; the nose is ample, elegant, reminiscent of sweetly scented white flowers and berries, with subtle vanilla notes; structured, silky-textured palate, persistent floral and fruity notes, light almond nuance and freshness.

Serving temperature: Best served at 13-16 °C (55.4-60.8 °F).

Aging potential: 10 years

Alcohol: Alcohol cont.: 12.5% by vol.

Winemaker:

Mattia Vezzola

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