



EMPSON & CO.
Experience Italy in a Wine glass



Pievecroce Lugana 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 Gropello 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 Gropello 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. The Trebbiano di Lugano used for Pievecroce is cultivated on the southern slope of Lake Garda, below Sirmione. The characteristic fertility of the morainic calcareous soil leads to lovely structure and fragrance. About 35% of the must ferments in small white oak *pièce*, which holds 228 liters and the wine ages for a total of two years before release.

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

Most recent awards

JAMES SUCKLING: 92

WINE ADVOCATE: 91

VINOUS: 88

WINE ENTHUSIAST: 92

LUCA MARONI: 98

WINE SPECTATOR: 90

WINE REVIEW ONLINE: 91

ULTIMATE WINE CHALLENGE: 92

AMBASSADOR: 91

THE TASTING PANEL: 88



Winemaking and Aging

Grape Varieties:	100% Trebbiano di Lugana
Fermentation container:	Stainless steel and oak
Length of alcoholic fermentation:	15 days
Type of yeast:	Selected yeast
Fermentation temperature:	18 °C (64.4 °F)
Maceration technique:	Soft and slow crushing
Malolactic fermentation:	No
Aging containers:	35%: in oak, 65% in stainless steel
Container size:	225 L

Container age:	15 years
Type of oak:	Oak
Bottling period:	Spring
Aging before bottling:	6 months
Closure:	Natural Cork

Vineyard

Organic:	No
Vineyard location:	Lugana, Lombardy
Soil composition:	Morainic clay
Vine training:	Guyot
Altitude:	492 meters (1,614 feet) above sea level
Vine density:	5,000 vines per acre
Yield:	95 quintals per hectare
Exposure:	Southern, southeastern
Age of vines:	20-30 years old
Time of harvest:	September
Total yearly production (in bottles):	90,000 bottles

Tasting Notes and Food Pairings

Tasting notes:	Straw yellow with light green reflections, slightly golden hues with age; fragrant, ample and elegant nose with very delicate notes of ripe apples and pears; crisp, appealing, good flavor intensity, persistence
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Serving temperature:	Best served at 8-10 °C (46.4-50 °F).
Aging potential:	3 years
Alcohol:	Alcohol cont.: 12.5% by vol.
Winemaker:	Mattia Vezzola

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