

Moniga del Garda, Province of Brescia

Established: 1936

Owner: Mattia Vezzola

Winemaker: Mattia Vezzola

Production: 330,000 bottles

Hectares under vine: 36

Viticulture: Conventional



The Garda Classico and Lugana appellations, between the Garda Lake and Brescia, form a gently rolling landscape of great charm and tranquillity. Nestled among these hills is the tiny lakeside village of Moniga del Garda. In the words of Costaripa's Mattia Vezzola, it is "one of the world's northernmost territories to have a nearly Mediterranean climate, where lemon trees, citron trees, olive groves, vineyards, cypresses and agave abound." These well ventilated vineyards on the shore of Lake Garda are planted on gentle sloping, (*costa ripa* in Italian) morainic soil and face the rising sun. The regions' main local grape varieties are Trebbiano di Lugana (white) and two fragrant and delicate reds, Groppello and Marzemino.

Mattia has, for many years, been the heart and soul of Italy's premier sparkling wine, Bellavista, in nearby Franciacorta. In 2008, Gambero Rosso named Mattia Winemaker of the Year.

NV Brut Metodo Classico

A selection of the estate's best Chardonnay, with some fruit sourced from nearby Franciacorta. Although new to most markets, this was first made in 1973 and is classically vinified in the method champenoise (*metodo classico* in Italian). Aged partly in old oak with an 18 month in the bottle secondary fermentation, this has an intense nose of apple, sage and honey, the palate complex, fine and persistent.

Chiarretto Garda Classico DOC 'RosaMara'

The origins of Chiarretto are unclear, but some credit a Antonio Gallo, a local from Brescia, who authored a book in the 1500's that described brief maceration on the skins by *alzata di cappello* (removing the mass of grape skins that has surfaced during fermentation). RosaMara captures precisely that nuance of rose petal with subtle cherry reflections Gallo had described, not to mention the silky texture, the surprising floral aromas, freshness and depth of flavors that distinguish fine Chiarretto.

The wine is made from 60% Groppello and 40% Marzemino, Sangiovese and Barbera in equal proportions. The vinification is known as *a lacrima* (literally, teardrop) and consists in static dripping of the free-run juice when fermentation has just begun, without the use of pressure. A luminous rose petal pink, there are appealing floral notes with cherry and pomegranate fruit, the palate, flavourful and beautifully balanced.

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