



## LE BINE DE COSTIOLA 2018

**Area of production:** Soave

**Cru:** Le Bine de Costiola

**Vineyard extension:** 3.0 hectares

**Blend:** 100% Garganega

**Type of soil:** vulcanic

**Exposure:** south

**Short description of the vinification and ageing process:** The clusters are selected in the vineyard and collected in bins by hand. The press is done without destemming and with soft crushing to maintain the original rich aromas and taste. The must is cooled at 5 degrees Celsius; then the must is fermented with temperature control at 15 degrees Celsius; after fermentation the wine rests for 5-6 months before being bottled. After 1 year from bottling the wine is released on the market.

**Colour, Nose, Flavour:** straw yellow colour, intense, fragrant and floral nose, intense and velvety flavour with a note of almonds. Attractive.

**Food matches:** pasta and rice dishes with black truffle, mushroom and onion soup, grilled fish, escargot with herbs, vegetable flan

**Suggested serving temperature:** 10-12 degrees Celsius

**Number of bottles:** 20,000

## RECENT AWARDS

### James Suckling

Vintage 2018 90/100

Vintage 2017 92/100

### Bibenda

Vintage 2017 5 grappoli

### Eric Guido

Vintage 2018 92/100

### Jancis Robinson

Vintage 2017 17,5