

Costadilà

Profile

Costadilà ('the hillside over there') was founded by Ernesto Cattel and a group of partners in 2006. Though Ernesto has now quit his full time job to focus entirely on the operation, everything started as a labor of love. The Costadilà project's goal is to valorize and rejuvenate Tarzo's rich agricultural traditions by reintroducing natural farming to the region. The scope goes well beyond wine, with a strong emphasis on polyculture: a farm where vines, fruits, vegetables, cereals and livestock coexist on the same plots of land. Completing the cycle, the produce grown from Costadilà land is then used and sold in local businesses. By creating this "model farm" for the region, Ernesto and his partners hope to show a successful example to other farmers trapped in a monoculture economy.

Everything at Costadilà is farmed organically. As far as the wines, they are fermented with native yeasts until completely dry, then bottled with must made from passito grapes they dry themselves for secondary fermentation. No sulfur is used at any point in the vinification. Each bottling is named in accordance to the site's elevation (330=330m, etc...).

The four traditional grapes of Prosecco, Glera, Prosecco, Bianchietta and Verdizo, are grown and used to make wine. The three lesser known varieties used to be widespread in the area, often blended together to make the region's famous sparkling wine. But in an all too common scenario, farmers began to realize that Prosecco was more prolific and high yielding, and began tearing out their remaining vines to replant the more productive varietal.