



GUERRIERI RIZZARDI

VIGNAUNICA
Chardonnay Veronese IGP
2011

TASTING:

The nose is immediately a complex one with golden apple and citrus mingling with the nutty, toastiness of good oak. Edging towards full body on the palate but held in check by vibrant, mineral driven acidity, the palate delivers ripe cool climate fruit and smart oak - oak which present but not overt in the manner of good Burgundy

Food: Richer fish dishes, roast pork

Drink: from 2012 to 2016+

VINEYARD:

From the single vineyard of Viganunica vineyard in the village of of Dolcé in Valdadige this is Chardonnay trained by single guyot on a 2 ha vineyard consisting of alluvial, sandy soils typical of the Adige banks. The vines are now 11 years and are producing an excellent crop with high acidity and perfect sugar ripeness.

Surface area: 2 ha

Vine density per hectare: 4,000

Training: Simple Guyot

CELLAR:

Perfectly healthy grapes undergo anaerobic fermentation for 10 to 12 days at a temperature of 16° C in a temperature controlled, stainless steel tank.

Maturation: Aged for 9 months in French oak tonneaux.

Production: 3,300 bottles

ANALYSIS:

Grapes: Chardonnay

Alcohol: 13.5%

Total acidity: 5.43 g/l

PH: 3.71

Residual sugar: 5.6 g/l