



GUERRIERI RIZZARDI

VIGNAUNICA Chardonnay Veronese IGP 2014

VINEYARD:

From the single vineyard of Viganunica in the village of of Dolcé in Valdadige, between Monte Baldo and Monte Pastello, both over 1.000 meters asl, the Chardonnay vines are planted on a 2 ha vineyard. The vines are now 13 years of age and are producing an superior crop with great acidity and perfect sugar ripeness.

Soil: alluvial and sandy soils typical of the Adige river valley.

Surface area: 2 ha

Vine density per hectare: 4,000

Training: Simple Guyot

WINEMAKING & AGEING:

Picked in the early morning, to avoid the heat, the perfectly healthy grapes undergo anaerobic fermentation for 10 to 12 days at a temperature of 16° C in stainless steel temperature controlled tanks. No malolactic fermentation.

Blend: 100% Chardonnay

Maturation: Partly in oak barrel and partly in stainless steel vats for 6 to 8 months

Production: limited production of 3,300 numbered bottles

ANALYSIS:

Alcohol: 12.938%

Total acidity: 4.23 g/l

PH: 3.63

Residual sugar: 1.7 g/l

TASTING NOTES:

The 2014 clearly shows the freshness of the vintage, in this valley we welcome cool vintage as it lends our Chardonnay a cooler fruit profile and leads for a crisp, vibrant style without losing the concentration that this single vineyard maintains as a hallmark.

Food: Fish, shellfish, white meats, soft mature cheeses

Drink: from 2016 to 2020+

