



GUERRIERI RIZZARDI

VIGNAUNICA

2015

Chardonnay Veronese IGP

VINEYARD:

From the single vineyard of Vignaunica in the village of Dolcè in Valdadige, between Monte Baldo and Monte Pastello, both over 1000 meters asl, the Chardonnay vines are planted on a 2ha vineyard. The vines are now 15 years old and are producing a 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 from 10 to 12 days at a temperature of 16° in stainless steel temperature controlled tanks. No malolactic fermentation

Grape: 100% Chardonnay

Maturation: 4 to 8 months, 70% in stainless steel vats, 30% in oak barrel

First bottling: May 2016

Production: limited production of 3,000 numbered bottles

ANALYSIS:

Alcohol: 13.38 %

Total acidity: 5.69 g/l

PH: 3.1

Residual sugar: 0.7 g/l

PRESS:

- **I Vini di Veronelli 2017 – 88 points**
- **Bibenda 2017 – 4 Grappoli**

TASTING NOTES:

In 2015, despite warm conditions, this single vineyard has performed very well thanks to its sheltered position between the mountains. The grapes retained their freshness and vibrancy resulting in a balanced Chardonnay in which crisp apple fruit is combined with subtle sweet spice and mineral character. We recommend only light chilling (12-13°C) before serving with food.

Food: white meat (poultry and rabbit); meaty fish; mature hard chesses

Drink: from 2016 to 2020+

