



GUERRIERI RIZZARDI

VIGNAUNICA Chardonnay Veronese IGP 2012

VINEYARD:

From the single vineyard of Viganunica in the village 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 12 years and are producing an excellent 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: Aged for 12 months in tank - no oak used

Production: limited production of 3,300 numbered bottles

ANALYSIS:

Alcohol: 14.48%

Total acidity: 4.52 g/l

PH: 3.72

Residual sugar: 1.1 g/l

TASTING NOTES:

Showing the hallmarks of the warm 2012 vintage with it's aromas of ripe peach and touch of exotic fruit. The palate is full and rich but with bright acidity keeping the balance, full flavoured Chardonnay that is a match for strong flavours in food.

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

Drink: from 2014 to 2017+

