



GUERRIERI RIZZARDI

VIGNAUNICA
Chardonnay Veronese IGP
2012

VINEYARD:

From the single vineyard of Viganunica in the village of Dolcè 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

TASTING NOTES:

Delivering cool fruits of ripe green and golden apple on the nose with a touch of brioche. The palate is defined by a superb linear acidity which underpins very concentrated, vibrant citrus and apple fruit. Elegant, mineral rich and long lasting Chardonnay.

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

Drink: from 2014 to 2017+

ANALYSIS:

Alcohol: 14.48%

Total acidity: 4.52 g/l

PH: 3.72

Residual sugar: 1.1 g/l