

**Grapes**  
100% Chardonnay

**Region/Appellation**  
Uco Valley

**Alcohol by volume**  
14.00%

**Residual Sugar**  
1.7 g/l

**pH**  
3.3

**Total Acidity**  
6.49 g/l

**Drinking Window**  
2023 - 2025

**Tasting Guide**



**Tasting note printed**  
21/01/2025

# Q Chardonnay 2018

## Winemaker Notes

Zuccardi's Q series wines are made from small parcels of top-quality old vine fruit marked by their depth and concentration.

## Vineyard

Grapes are harvested (by hand) from the end of February through to the middle of March to ensure they reach the winery in tip-top condition.

## Winemaking

The grapes were direct pressed. Fermented in concrete and used oak barrels with native yeasts. Aging "sur lie" without malolactic fermentation.

## Food match

Grilled and Roasted White Meats

Try with Roasted Romanesco, Mushrooms, and Onions with Polenta tossed with an herb, lemon, and caper sauce

