



# 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



### 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

23/02/2025