



Grapes  
100% Chardonnay

Region/Appellation  
Uco Valley

Alcohol by volume  
13%

Residual Sugar  
2.1 g/l

pH  
3

Total Acidity  
6.75 g/l

Drinking Window  
2025 - 2025

Tasting Guide  
1 2 3 4 5 6 7 8  
Dry Medium Sweet

Tasting note printed  
26/04/2025

# Q Chardonnay 2021 6x75cl

## 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 (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.

## Vintage

From the winemaking point of view, this was a wonderful harvest, with outstanding health and quality contributed by the grapes. The ripeness obtained was that expected in each region, vineyard and plot, and it allowed us to harvest each one at its optimum moment. Because of these conditions, we obtained balanced wines with distinct identities, capable of transparently revealing our interpretation of the year and their sense of place. Whites present very good acidity and boast a broad aromatic palette including fruits, herbs and flowers. Reds, on the other hand, offer great aromatic complexity expressed in various facets, depending on the area and the variety. Some are reminiscent of fruit, others, of herbs and spices. On the palate, juiciness and texture are the defining traits of 2021 wines.

## Food match

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

