

Grapes
100% Chardonnay

Region/Appellation
Uco Valley

Alcohol by volume
12.50%

Residual Sugar
2.6 g/l

pH
3.25

Total Acidity
7.05 g/l

Drinking Window
2024 - 2023

Tasting Guide

Dry Medium Sweet

Tasting note printed
22/12/2024

Q Chardonnay 2022 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

The 2022 vintage was fresh and well balanced. The particular combination of high insolation with low temperatures allowed the vine to ripen steadily and keep its natural acidity intact. These conditions gave rise to elegant, fine and complex wines, with a great balance between juiciness and freshness.

Food match

Grilled and Roasted White Meats

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

