



Grapes  
100% Chardonnay

Region/Appellation  
Uco Valley

Alcohol by volume  
13.5%

Residual Sugar  
2.65 g/l

pH  
3.24

Total Acidity  
7.13 g/l

Drinking Window  
2025 - 2030

Tasting Guide

1	2	3	4	5	6	7	8
Dry	Medium	Sweet					

Tasting note printed  
10/01/2026

# Q Chardonnay 2023 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 2023 vintage was warm and very dry, which gave us excellent health and quality in the grapes. It is a year that is also characterized by lower yields, due to the frost in the spring of 2022. Knowing the particularities of each place in the vineyards allowed us to define the harvest time for each area very precisely, always in search of freshness, the expression of place and avoiding overripeness.

## Food match

