GUERRINI

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Chardonnay 2025

The 2025 growing season began with a mild winter, followed by a cool, even spring that allowed flowering to proceed smoothly. Despite heatwaves in June, well-distributed rainfall maintained adequate water reserves and prevented excessive vine water stress. The harvest proved challenging: rainy days and occasional hail complicated picking. Nevertheless, fully ripe grapes were harvested in excellent sanitary condition and with outstanding quality.



UVA
100% Chardonnay

ALCOHOL
13%

VINEYARD ALTITUDE
514 m a.s.l.

BOTTLES PRODUCED
3453

HARVEST
Hand-picked in crates
Each bunch sorted by hand

AGING
100% stainless steel

WINEMAKING
Grapes picked into small crates are chilled to approximately 4·6°C before processing. After meticulous bunch selection, rapid, gentle pressing separates the must from the skins. Fermentation proceeds at controlled temperature in stainless steel tanks. The wine then ages on its fine lees for approximately four to five months before bottling.

TASTING PROFILE
Distinct flinty and struck-match notes, carefully developed through precise fermentation management, lend this wine complexity and character. They gradually give way to classic Chardonnay aromas of white flowers, white-fleshed fruit, citrus and tropical fruit. Lychee, citron, grapefruit and passion fruit become more expressive on the palate. Fresh and harmonious, with lively, persistent acidity and a long, clean finish.