GUERRINI

guerrini.wine

Selvaia 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%

CELLARING POTENTIAL
Over 5 years

VINEYARD ALTITUDE
514 m a.s.l.

BOTTLES PRODUCED
855

HARVEST
Hand-picked in crates
Each bunch sorted by hand

AGING
100% first-use oak barriques

WINEMAKING
Grapes harvested into small crates are cooled to approximately 4·6°C before processing. Following careful bunch selection, cold pre-fermentation maceration and gentle pressing separate the must from the skins. Fermentation begins at controlled temperature in stainless steel and concludes in first-use French oak barriques. The wine remains in barrel for malolactic fermentation, followed by four to five months of oak aging before bottling.

TASTING PROFILE
In this interpretation of Chardonnay, the flinty notes of the stainless-steel version give way to the tertiary aromas of barrel aging. Pronounced toast and vanilla open the bouquet, with subtle spice. Aeration reveals white-fleshed fruit, citrus and tropical fruit in constant dialogue with the oak. The palate is generous, layered and enveloping. Well-integrated acidity brings precision and drive, while gentle vanilla notes lend softness to a long, persistent and complex finish.