

**MATIAS RICCITELLI**



## RICCITELLI GUALTALLARY CHARDONNAY

A wine deeply influenced by the environment provided by the Andes mountains. We selected a type of native cactus that finds its home in height and unique conditions of soil, as our Chardonnay does.

### VINEYARDS AND SOILS

The grape comes from Gualtallary at 1.400 masl, where we mostly find poor, stony and clay soils. In our vineyards we don't use any herbicide or systemic products, managing them in an agro-ecological way.

VARIETY Chardonnay 100%

### HARVEST TIME

First week of March

AVERAGE YIELD 6.000 kg/ha

ALCOHOL 13,0% vol.

PH/ACIDITY 3,2/7,2

RESIDUAL SUGAR 2,0

### HARVEST

Hand harvest in small 20 kg cases, in order to keep the integrity of each cluster.

### SELECTION

A meticulous handmade selection is performed prior vinification.

### WINEMAKING PROCESS

Pre-fermenting maceration for 5 days. The wine-making process is protective, fermentation takes place in concrete eggs by indigenous yeasts at low temperatures, between 14° and 16°C.

### AGING

The aging continues in concrete eggs for 8 months

AGING POTENTIAL 10 years

### TASTING

Austere and tense Chardonnay, with white fruits and fresh flowers notes along with a strong mineral character. In the mouth it's sharp with a great volume.