

TENUTA MAZZOLINO



BLANC



Appellation:	Oltrepò Pavese Doc
Grape Variety:	100% Chardonnay
First vintage:	1993
Vineyard:	2,5 Ha
Exposure:	North-North/East
Elevation:	180 to 220 mt asl
Gradient:	35% to 55%
Year of planting:	1992, 2000, 2003
Vine density:	5.000 x Ha
Grape yield:	47 qt
Soil composition:	Clayey-loamy topsoil intermixed with veins of sand, chalky bedrock
Pruning system:	Guyot
Harvest:	Manual harvest in small plastic crates
Fermentation protocol:	Temperature-controlled alcoholic fermentation in stainless steel vats
Winemaking:	Barrel fermented in traditional Burgundy "pièces" (228 lt capacity), 20% new oak
Elevage:	Malolactic fermentation and barrel maturation on gross lees for 10 months, with periodic "bâtonnages"
Alcohol:	13% by vol
Total Acidity:	5,90 g/l
Volatile Acidity:	0,75 g/l
Ph:	3,29
Service temperature:	10° - 12° C
Colour:	Brilliant gold with an edge of bright green
Aromas:	Intense, opulent aromas of lemon zest, nectarine, hazelnut and crème brûlée. Classic mix of citrus and elegant toasty notes of a high-quality barrel-fermented Chardonnay
Taste:	A full-bodied palate with ripe pear and apple accents followed by anise and roast hazelnuts from the time in barrel. The citrusy notes evolve into a mineral and saline mid-palate. Long, bright and lingering finish
Food pairing:	Rich, savory canapès, lobster, crab and noble Mediterranean fish species such as 'Branzino' and 'Orata', grilled chicken, vegetarian pasta and risotto, fresh semi-hard cheese
Wine glass:	

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