

TENUTA MAZZOLINO



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## TERRAZZE

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<b>Appellation:</b>	IGT Provincia di Pavia
<b>Grape Variety:</b>	100% Pinot Nero
<b>First vintage:</b>	1995
<b>Vineyard:</b>	4 Ha
<b>Exposure:</b>	East/West
<b>Elevation:</b>	180 to 220 mt asl
<b>Gradient:</b>	40% to 70%
<b>Year of planting:</b>	2000, 2008, 2009
<b>Vine density:</b>	5.000 x Ha
<b>Grape yield:</b>	80 qt
<b>Soil composition:</b>	Clayey-loamy topsoil intermixed with veins of sand, chalky bedrock
<b>Pruning system:</b>	Guyot
<b>Harvest:</b>	Manual harvest in small plastic crates
<b>Fermentation protocol:</b>	Temperature-controlled alcoholic fermentation in stainless steel vats
<b>Winemaking:</b>	8/10 days maceration on the skins with periodic "délèstage". Malolactic fermentation in stainless steel vats
<b>Elevage:</b>	7 months in stainless steel vats
<b>Alcohol:</b>	13% by vol
<b>Total Acidity:</b>	5,5 g/l
<b>Volatile Acidity:</b>	0,60 g/l
<b>Ph:</b>	3,46
<b>Service temperature:</b>	16° - 18° C
<b>Colour:</b>	Bright, translucent ruby red with a purple edge
<b>Aromas:</b>	Crisp and radiant floral notes with a mix of roses and violets, white pepper, red currant and pomegranate
<b>Taste:</b>	Savory, juicy texture with a medium body, the classic Pinot Noir red fruits are evident on the mid palate, the finish is quite long with well integrated tannins
<b>Food pairing:</b>	Charcuterie, ham and other cold meats. Patés and terrines. Classic French dishes with light creamy sauces such as rabbit or kidneys with a mustard sauce. Roast chicken, pigeon and lamb chops
<b>Wine glass:</b>	

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