

TENUTA MAZZOLINO



Camarà

Provincia di Pavia IGT Chardonnay

Vineyard name: Camarà, Villa Maria

Appellation: Provincia di Pavia IGT Chardonnay

Grape variety: 100% Chardonnay

First vintage: 1984

Vineyard: 4 Ha

Exposure: East

Elevation: 180-220 above s.l.

Gradient: 15% to 40%

Year of planting: 1999

Vine density: 5.500

Grape yield: 7500 Kg/ha

Soil composition: Limestone marl and chalky substrate

Pruning system: Guyot

Harvest: Manual harvest in small crates

Winemaking: Classic with a part of skin maceration in order to extract the aromatic precursors from the skins

Eleavage: 5 months in stainless steel vats

Alcohol: 12,5% vol

Total acidity: 6,30 g/l

Volatile acidity: 0,40 g/l

Ph: 3,43

Service temperature: 8°-10°

Colour: Light straw yellow

Aromas: Classic Chardonnay secondary aromas of acacia flowers, ripe white citrus and peach with a grassy undertone

Taste: The palate unfurls with canary melon and white peach, evolving into lemongrass and green almonds. A pure Chardonnay with lovely length and a crisp clean finish

Food pairing: Light, vegetable-based canapés, delicate freshwater fishes like trout or pike, vegetarian risotto or omelette, fresh goat cheese and mild semi-hard cheese



Società Agricola Mazzolino srl

Via Mazzolino, 34 - 27050 Corvino San Quirico (Pavia) - www.tenuta-mazzolino.com - info@tenuta-mazzolino.com

Tel. +39 0383 876122 / Fax +39 0383 896480 - P.IVA - C.F. 06414250156 / REA - MI 1096871