



BLANC

Made from 100% Chardonnay grapes from the Mazzolino Estate's vineyards. The grapes are entirely hand-picked in small crates when perfectly ripe.

The must, from softly pressing whole grapes, undergoes settling at a low temperature to separate it from the solid sediment and then fermentation starts in French oak barriques (Allier and Tronçais, medium toast). At the end of alcoholic fermentation the wine rests and matures in wood on fine lees for about 9 months.

During aging particular attention is paid to "bâtonnage" (putting the noble lees back in suspension by stirring), which adds complexity and depth to the product, and to topping up (ouillage) to preserve the freshness and characteristics of the fruit.

It has a bright straw-yellow color with faint golden highlights, which become more marked with natural maturation in bottle. The aroma is intense, very complex and rich with a full bouquet characteristic of the grape variety: white flowers (acacia and hawthorn) citrus fruits, vanilla and hazelnuts.

The flavor is dry, lingering, velvety, soft and balanced. It is suitable for long-term aging. Best drunk at cellar temperature 10-12°C.

It goes well with fish and seafood dishes, blue cheese and white meat.



Via Mazzolino 26 - 27050 Corvino San Quirico (Pv) - Italy

telefono +39 0383 876122 - fax +39 0383 896480 - www.tenuta-mazzolino.com - info@tenuta-mazzolino.com