



CAMARÀ

Made from Chardonnay grapes from the Mazzolino Estate's vineyards in the Camarà area. The grapes are entirely hand-picked in small crates to protect the integrity of the bunch.

The must, obtained by softly pressing the whole grapes, undergoes subsequent settling at a low temperature to remove the solid sediment, then fermentation starts in temperature-controlled steel vats at 16-18°C.

Once alcoholic fermentation has terminated, the wine is racked for the second time and remains in steel vats. The following spring it undergoes cold stabilization before bottling and is left to mature for a further 4 months in bottle before release.

It has a pale straw-yellow color with greenish highlights. The aroma is fresh, fine and elegant with hints of white flowers, peaches, exotic fruit and a slightly mineral background.

On the palate it is fresh, pleasant and balanced with good softness and richness of flavor.

Best drunk young at a temperature of 8-10°C, ideal as an aperitif, with light starters and fish or white meat dishes.



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