



## TERRAZZE

Made with Pinot Noir grapes from the Mazzolino Estate's vineyards. The grapes are entirely hand-picked in small crates when they have reached the right stage of ripening.

Fermentation is carried out under temperature control and mechanical punching down is done to maximize color extraction.

At the end of the process, the wine is ready for malolactic fermentation in steel. The following spring cold stabilization takes place before bottling. It matures for a further 4 months in bottle before release.

It has an intense ruby-red color with purplish highlights. The aroma is vinous, fruity and lingering with hints of violets, blackberries and ripe cherries.

On the palate it is full, soft, harmonious and slightly spicy with pleasant overtones of ripe red fruits.

Best drunk young, at 16-18 degrees, but it can also be laid down for 3-4 years.

It is ideal with cured meats, light pasta and rice dishes, white roast meat, poultry, hard and soft cheeses.



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