

TENUTA MAZZOLINO



BLANC DE BLANCS



Appellation:	VSQ Spumante Metodo Classico
Grape Variety:	100% Chardonnay
First vintage:	1989
Vineyard:	1,15 Ha
Exposure:	East - North/East
Elevation:	180 - 220 mt asl
Gradient:	35% to 45%
Year of planting:	2000
Vine density:	5.000 x Ha
Grape yield:	85 qt x Ha
Soil composition:	Clayey-loamy topsoil intermixed with veins of sand, chalky bedrock
Pruning system:	Guyot
Harvest:	Manual harvest in small plastic crates
Fermentation protocol:	The grapes are visually checked, weighed and crushed in a membrane press, the "tête de cuvée" - kept aside from the "taille" - ferments in separate vats at 18°C
Winemaking:	Temperature-controlled alcoholic fermentation in stainless steel vats
Elevage:	33 months of 'sur lattes' maturation following the 'tirage'
Alcohol:	11,5% vol
Total Acidity:	7,6 g/l
Volatile Acidity:	0,35 g/l
Ph:	3,06
Service temperature:	8° - 10° C
Colour:	Bright straw yellow with a fine-grained, long-lasting pérlage
Aromas:	Crisp, bright bouquet, reminiscent of grapefruit and candied lemon rind, with hints of white flowers and yeasts (pain grillé)
Taste:	Rich, creamy and complex mouthfeel. The fizziness is silky, long-lasting and beautifully amalgamated with the acidity
Food pairing:	Light, vegetable-based canapés, shellfish and crustaceans, seafood carpaccio, vegetarian recipes and soft/semi-hard cheese with a sweet, delicate flavor
Wine glass:	

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