

TENUTA MAZZOLINO



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## CAMARÀ

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<b>Appellation:</b>	IGT Provincia di Pavia
<b>Grape Variety:</b>	100% Chardonnay
<b>First vintage:</b>	1984
<b>Vineyard:</b>	4 Ha
<b>Exposure:</b>	West
<b>Elevation:</b>	180 to 220 mt asl
<b>Gradient:</b>	40% to 55%
<b>Year of planting:</b>	1999, 2001
<b>Vine density:</b>	5.000 x Ha
<b>Grape yield:</b>	75 qt
<b>Soil composition:</b>	Clayey-loamy topsoil intermixed with veins of sand, chalky bedrock
<b>Pruning system:</b>	Guyot
<b>Harvest:</b>	Manual harvest in small plastic crates
<b>Fermentation protocol:</b>	Temperature-controlled alcoholic fermentation in stainless steel vats
<b>Winemaking:</b>	Short pellicular maceration in order to extract the aromatic precursors from the skins
<b>Elevage:</b>	5 months in stainless steel vats
<b>Alcohol:</b>	12,5% by vol
<b>Total Acidity:</b>	6,3 g/l
<b>Volatile Acidity:</b>	0,40 g/l
<b>Ph:</b>	3,16
<b>Service temperature:</b>	8° - 10° C
<b>Colour:</b>	Light straw yellow
<b>Aromas:</b>	Classic Chardonnay secondary aromas of acacia flowers, ripe white citrus and peach with a grassy undertone
<b>Taste:</b>	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
<b>Food pairing:</b>	Light, vegetable-based canapès, delicate freshwater fishes like trout or pike, vegetarian risotto or omelette, fresh goat cheese and mild semi-hard cheese
<b>Wine glass:</b>	

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Via Mazzolino, 34 - 27050 Corvino San Quirico (Pv) - 0383.876122 - sales@tenuta-mazzolino.com

tenuta-mazzolino.com