



# Mazzolada

## Chardonnay

*Mazzolada Chardonnay by Mazzolada is a fresh and harmonious white wine, defined by its clarity and finesse. Aromas of ripe apple, tropical fruit, and delicate floral notes lead to a smooth and balanced palate. Its lively acidity and clean finish make it a versatile and easy-drinking expression of Chardonnay.*

### Flavor profile

This wine has a straw yellow color and features a fine, elegant bouquet with a distinctive fruity aroma, particularly of apple. It offers a dry, fresh, and inviting taste, with good body and pleasant lingering overtones.

### Food pairing

Ideal as an aperitif or between meals.

### Tasting notes

This wine has a straw yellow color and features a fine, elegant bouquet with a distinctive fruity aroma, particularly of apple. It offers a dry, fresh, and inviting taste, with good body and pleasant lingering overtones.

### Winemaking

Vinification in white, by immediately separating the skins from the must, by soft pressing. Fermented at 15-16°C with selected yeasts for 12-15 days.

### Appellation

IGT

### Region

Veneto

### Country

Italy

### Wine type

White

### Blend

Chardonnay

### Alcohol %

11.5

### Bottle size (ml)

750

### Soil

Dolomitic limestone and clay

### Vineyard

Flat well drained ground