



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 is straw yellow in color and has an elegant bouquet with inviting notes of green apple. Overall it is dry and medium bodied with pleasant aromas and a lingering finish.

Food pairing

Ideal as an aperitif or between meals, this drink pairs well with vegetable or fish appetizers, vegetable risotto, and light fish dishes. Serve chilled at 50°F in tulip-shaped glasses.

Tasting notes

This wine 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

Vintage

2022

Alcohol %

11.5

Bottle size (ml)

750

Soil

Dolomitic limestone and clay

Vineyard

Flat well drained ground