

Mazzolada Chardonnay

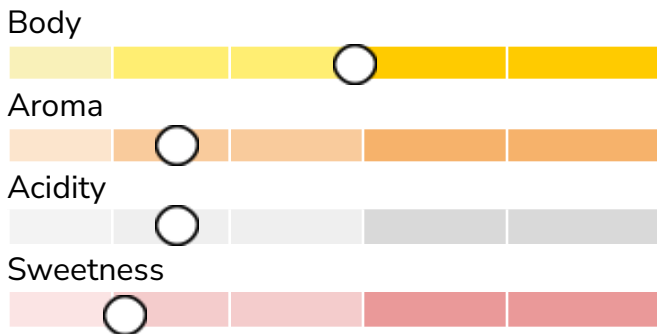
Venice, Italy

The Mazzolada estate is situated in the Veneto region of Italy, between the Adriatic coast and the Alps. The estate has been owned by the Genovese family for three generations, with the current brother and sister duo running the family business. The family purchased the estate in 1985 and since then, they have been committed to producing high-quality wines while staying true to their traditional winemaking techniques.



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.



Food Pairing & Enjoyment

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.

Technical Data

Production area:	Eastern Veneto
Appellation:	IGT Veneto Orientale
Vintage:	2022
Varietal:	Chardonnay
Vinification:	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.
Vineyard :	Flat well drained ground
Soil:	Dolomitic limestone and clay
Farming:	Integrated crop management
Alcohol:	11.5%