



GUIDO MAZZARELLO  
*Vinicoltori da Generazioni*



## CHARDONNAY FRIZZANTE

VARIETY: 100% Chardonnay

YIELD OF GRAPES PER HECTARE: circa 110 ql/ha

ZONE OF PRODUCTION:  
provinces of Alessandria and Asti

PERIOD OF MATURATION: end of August

WINEMAKING:  
at controlled temperatures in stainless  
steel tanks

COLOUR:  
light straw yellow with green highlights

TASTE:  
velvety, smooth, and balanced

SECONDARY FERMENTATION:  
in stainless steel autoclaves at controlled  
temperature

ALCOHOL CONTENT: 11,50% ABV

TOTAL ACIDITY: 5,40

RESIDUAL SUGARS: 2 gr/l

PRESSURE: 2,20 bar

OPTIMUM AGE FOR DRINKING:  
within two years

SERVING TEMPERATURE: 10°-12° C (50°-54° F)