



GUIDO MAZZARELLO  
*Vinicoltori da Generazioni*



## PINOT CHARDONNAY BRUT

**VARIETY:** Pinot e Chardonnay

**YIELD OF GRAPES PER HECTARE:** 110 ql/ha

**ZONE OF PRODUCTION:**  
provinces of Alessandria and Asti

**PERIOD OF MATURATION:**  
first weeks of September

**WINEMAKING:**  
traditional method, with fermentation in stainless steel vats and continued fermentation in autoclaves

**SECONDARY FERMENTATION:**  
according to the Charmat method, in stainless steel autoclaves at controlled temperature

**COLOUR:**  
light straw yellow with green reflections

**TASTE:**  
dry and lively, full, with elegant texture

**ALCOHOL CONTENT:** 12% ABV

**TOTAL ACIDITY:** 5,50

**PRESSURE:** 4,50 bar

**RESIDUAL SUGARS:** 5 gr/l

**OPTIMUM AGE FOR DRINKING:**  
within one to two years

**SERVING TEMPERATURE:** 6°-8° C (43°-46° F)