



# MAZERO 2015

GRAPEVINE: CHARDONNAY (90%)

SOIL: calcareous

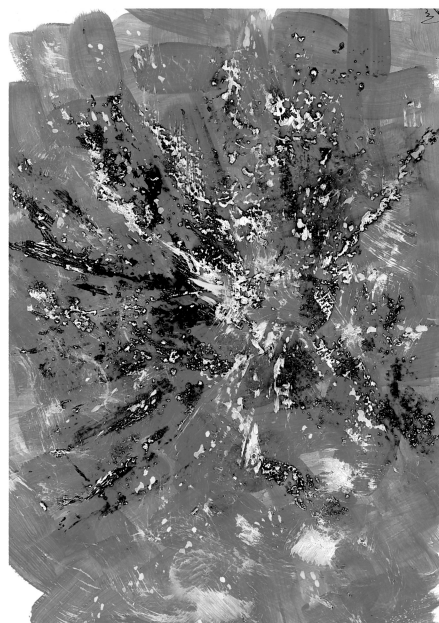
YEAR OF IMPLANT: 1990

BOTTLES PRODUCED: 3,000

MANUAL HARVEST on /18/15.

PROCESSES: The grapes are harvested and pressed right away. The fermentation occurs spontaneously with indigenous yeasts in steel barrels and later in acacia casks. Here the wine lays until second fermentation.

The bottle fermentation proceeds with the addition of BOSCHERA grape must (10%). The bottles remain on the yeasts for 24 months before being disgorged, then sealed up and replenished, due to the loss of wine during the degorgement process.



The graphic sign on the label was extracted by the drawing "Bollicine" by our friend Mariki, a local artist.

## ANALYTICAL DATA

Alcohol (% by volume)	11,1%
Total dry extract	17,3 g/l
Total acidity	4,90 g/l
Volatile acidity	0,54 g/l
Total reducing sugar	1,2 g/l
Saccharose	0 g/l
Total sulphur dioxide	2 mg/l
Free sulphur dioxide	1 mg/l