

AJM Imports, Inc.

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MEZZO Chardonnay

SOIL AND METHOD OF CULTIVATION

Vineyard Location	Tollo, Canosa Sannita, Ortona
Grape Type	Chardonnay 100%
Altitude	150 metres above sea level
Soil Type	Clay – limestone
Sun Exposition	Southwest
Vine Age	10 – 15 Years
Vine Density per Hectare	1600 vines canopy style
Product Yield per Hectare	9000 Kg. (90 q.li)
Cultivation Method	Canopy Style
Harvest Period	End of August - Beginning of September



VINIFICATION

Maceration Type	Criomaceration of the pressed grapes at 42-47 °F, soft pressing, fermentation at controlled temperature in stainless steel tanks.
Fermentation Temp. in °F	65°
Malolactic Fermentation	No
Refinement	In stainless steel tanks for 6 months.

PHYSICAL & CHEMICAL CHARACTERISTICS

Alcohol Degree	11.80 % by volume
Total Dry Extract	45 gr./L
Total Acidity	5,40 gr./L
pH	3,38
Residual Sugar	14 gr./L

DESCRIPTION

Color	Golden straw yellow with hints of green
Fragrance	Intensely fruity, with notes of exotic fruits, elegant floral. Honey and vanilla scents towards the end.
Taste	Full bodied, well structured with good persistence and balance.

Serve at 45°F - 50°F

Pairs well with delicate seafood starters, crustaceans, risotto, spaghetti “ai frutti di mare”. Roasted salmon, white meats and fresh cheese.