



PIZZOLATO

ORGANIC WINE



Agricoltura Italia



VEGAN FRIENDLY

CABERNET SAUVIGNON DOC VENEZIA

ORGANIC & VEGAN CERTIFIED WINE



PRODUCTION AREA:	Treviso
GRAPE:	Cabernet Sauvignon 100%
VINIFICATION:	Classical. Fermentation occurs in contact between skins and must for 6-10 days in order to extract more tannins from the skins. Following, the solid part is separated from the liquid part. The grapes' skins will be used for Grappa, while the liquid part will be refined in steel tanks and then bottled.
ALCOHOL:	12 % vol.
RESIDUAL SUGAR INDEX:	5 gr/lit
ACIDITY:	5,3 gr/lit
SO2:	60 mg/lit
COLOUR:	Dark and intense.
AROMA:	Vinous, reminiscent of red fruits and blackberry jam.
TASTE:	Slightly grassy, reminiscent of violets.
FOOD PAIRING:	Ideal with savoury vegetarian and/or vegan dishes, like vegetable soups.
SERVING TEMPERATURE:	16 - 18 °C
SIZE:	750 ml



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

La Cantina Pizzolato SRL

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