



PIZZOLATO

Organic Wine since 1991



Agricoltura Italia



VEGAN FRIENDLY

RABOSO DOC PIAVE

ORGANIC & VEGAN CERTIFIED WINE



VINIFICATION:	Classic vinification for around 85% while the remaining, around 15% of the grapes, is made to dry on wooden cases for about 90 days. The wine assembled makes a passage in oak barrels and in barriques. Raboso to obtain the designation of origin "PIAVE" must be marketed after at least 2 years.
ALCOHOL:	13 % vol.
RESIDUAL SUGAR INDEX:	About 3 gr/lit
COLOUR:	Dark red colour with a slight tinge grenade.
AROMA:	Remember berries, blackberry, plum jam with spicy notes of liquorice, pepper and tobacco.
TASTE:	Powerful, typically acidic, full-bodied and of great flavour.
FOOD PAIRING:	A wine for wine lovers, with a high acidity that only aging can soften. Long-lived wine. Perfect with typical Venetian meals.
SERVING TEMPERATURE:	18 - 20 °C
SIZE:	750 ml, 1.5 lt Magnum
AWARDS:	Year 2014 – "Diploma di Merito" at Enoconeghiano 2017, Bronze Medal at IWSC International Wine&Spirits Competition 2017, Silver Medal at AWC Vienna 2017; Year 2015 – Golden Medal 85/100 at Mostra dei vini of Cimadolmo 2019; Year 2016 – "Diploma di merito" 82.6/100 at Enoconeghiano 2019.



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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