



PIZZOLATO
ORGANIC WINE

FIZZY PROSECCO DOC

ORGANIC AND VEGAN CERTIFIED WINE

Glera Grapes – Hills around Treviso



WINEMAKER'S NOTES:

The first phase includes a soft pressing and a traditional vinification, keeping the temperature between 15-17° C to preserve quality. In a second step the natural fermentation is performed in stainless steel tanks at a controlled temperature for at least 20 days. Atm. near to 2.5.

WINE CHEMISTRY:

Alcohol: 10.5% vol.

Residual sugar: around 10 gr/lit

ORGANOLEPTIC NOTES:

Straw yellow with greenish and brilliant hues.

Harmonious, with notes of acacia flowers.

Fresh, rustic, delicate with hints of golden apple and honey.

SOMMELIER'S NOTES:

Serving temperature: to be served at 6°C-8°C.

Food pairing: Ideal as an aperitif, it is excellent with light dishes, such as vegan sushi or sashimi.

SIZES AVAILABLE:

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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