



**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 controlled temperature for at least 20 days. Atm. 2.5.

### WINE CHEMISTRY:

*Alcohol:* 10.5% vol.

*Residual sugar:* around 10 gr/lt

*Total acidity:* around 5.6 gr/lt.

*So2:* around 100 mg/lt.

### 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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