



PIZZOLATO
ORGANIC WINE

FIZZY PROSECCO DOC TREVISO

ORGANIC AND VEGAN CERTIFIED WINE

Glera Grapes – Treviso area



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/l

ORGANOLEPTIC NOTES:

Straw yellow with greenish and brilliant hues.

Harmonious, with notes of acacia flowers.

Fresh, rustic, delicate with hints of golden apple

SOMMELIER'S NOTES:

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

Food pairing: Easy to drink. Excellent as an aperitif but it is also the perfect companion to your daily meal.

SIZES AVAILABLE:

750 ml | 375 ml | 200 ml



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

La Cantina Pizzolato SRL

Via IV Novembre 12, Villorba (TV) – Tax Code and VAT No.: 04696960261 – Tel: 0422928166

welcome@lacantinapizzolato.com – www.lacantinapizzolato.com