



PIZZOLATO

ORGANIC WINE



Agricoltura Italia



VEGAN FRIENDLY

NO ADDED SULPHITES SPARKLING PROSECCO DOC ORGANIC & VEGAN CERTIFIED WINE



PRODUCTION AREA:	Treviso Province
GRAPE:	Glera 100%
VINIFICATION:	The grapes are selected and harvested by hand. The process consists of a traditional white vinification, but without the addition of sulphur anhydride. The fermentation is activated with selected yeasts, low producers of sulphur anhydride, and takes place at a controlled temperature of 14°C. The whole process takes place in steel autoclaves for about two months, where the pressure reaches the 4.5 atm; later, the no added sulphites sparkling Prosecco DOC is filtered and bottled.
ALCOHOL:	11 % vol.
RESIDUAL SUGAR INDEX:	8 gr/lit
ACIDITY:	5.4 gr/lit
SO2:	5 mg/lit
PERLAGE:	Fine and persistent.
COLOUR:	Straw yellow with greenish hues. Brilliant hues.
AROMA:	Harmonious, remembers the apple, the peach and the acacia flowers.
TASTE:	Fresh, well-balanced, with flavours of golden apple and banana.
FOOD PAIRING:	Great for the whole meal. Ideal as an aperitif, with fresh seasonal vegetables combined with a soy mayonnaise.
SERVING TEMPERATURE:	6 - 8 °C
SIZE:	750 ml
SOMETHING MORE:	The packaging, of light glass, is enriched with FSC certified paper label (Forest Stewardship Council), with supports the use of raw material that do not contribute to the destruction of forests. Ink with low environmental impact. Vegan certified Sparkling Wine.

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

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