



PIZZOLATO
ORGANIC WINE

SPARKLING PROSECCO DOCG EXTRA DRY "STEFANY" CONEGLIANO-VALDOBBIADENE PROSECCO SUPERIORE

ORGANIC AND VEGAN CERTIFIED WINE

Glera Grapes – Veneto region



WINEMAKER'S NOTES:

The grapes are pressed and the obtained must is left to decant. Selected yeasts are added to the fermentation at a controlled temperature of about 14°C. After the preparation of the base wine, it is induced to a second fermentation in steel tanks until it reaches an internal pressure greater than 4.5 atm. At the end it is filtered and bottled.

WINE CHEMISTRY:

Alcohol: 11% vol.

Residual sugar: Extra dry

ORGANOLEPTIC NOTES:

Brilliant color, straw yellow with greenish reflections.
Harmonious, fruity bouquet with notes of wildflowers and acacia.
Fresh, delicate, pleasantly elegant flavor. Persistent perlage.

SOMMELIER'S NOTES:

Serving temperature: to be served at 4°C-6°C.

Food pairing: a wine ideal as an aperitif, but also with vegetable soups and delicate and light first courses. Also excellent as an accompaniment to dry biscuits.

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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