



PIZZOLATO
ORGANIC WINE

SPARKLING PROSECCO DOC BRUT

ORGANIC AND VEGAN CERTIFIED WINE

Glera Grapes – Veneto region



WINEMAKER'S NOTES:

The first phase provides for a traditional white vinification, keeping temperatures between 15°C -17°C to preserve the quality of the grapes. Subsequently, natural fermentation is carried out in steel tanks at a controlled temperature for at least 30 days. Atm greater than 4.5.

WINE CHEMISTRY:

Alcohol: 11% vol.

Residual sugar: Brut

ORGANOLEPTIC NOTES:

A wine with a brilliant straw yellow color with greenish reflections. The nose has a harmonious and fruity bouquet of aromas, reminiscent of Renetta apples. During the tasting it is velvety, fresh, well balanced, lively flavor with an elegant aftertaste. Fine and persistent perlage.

SOMMELIER'S NOTES:

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

Food pairing: a wine perfect with light starters. Ideal with light dishes as vegan sushi and sashimi.

SIZES AVAILABLE:

750 ml | 1.50 lt.



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

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