



**PIZZOLATO**  
ORGANIC WINE

## SPARKLING PROSECCO DOC EXTRA DRY

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:* Extra dry

### 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 ideal as an aperitif, to be served with a buffet of all kinds.

### SIZES AVAILABLE:

200 ml | 375 ml | 750 ml | 1.50 lt.



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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