



PIZZOLATO

ORGANIC WINE

SPARKLING PROSECCO DOC "ICE" DEMI SEC "SO EASY"

ORGANIC and VEGAN CERTIFIED WINE

Glera grapes - Veneto region



WINEMAKER'S NOTES:

After a traditional white vinification, the temperatures of the filtered wine is kept between the 15-17 ° C to preserve the quality of the grapes. The second fermentation occurs in autoclaves at a controlled temperature for at least 30 days, according to the Charmat method. Atm. higher than 4.5.

WINE CHEMISTRY:

ABV: 11% vol.

Residual sugar: Demi sec

ORGANOLEPTIC NOTES:

Brilliant color, straw yellow with greenish reflections.

Intense, delicate aroma, with notes of white flowers and fruit such as green apple.

Taste rightly balanced, fresh and medium sweet with a persistent aftertaste.

SOMMELIER'S NOTES:

Serving temperature: to be served at 4°C.

Food pairing: thought to be served in an iced glass, hence the expression "ICE". Ideal to accompany fresh seasonal fruit.

SIZES AVAILABLE:

750 ml.

ADDITIONAL NOTES:

The floral sleeve is completely removable allowing a 100% recycling of the materials.



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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