



# PIZZOLATO

ORGANIC WINE



Agricoltura Italia



VEGAN FRIENDLY

## SPARKLING PROSECCO DOC DEMI SEC "ICE"

"So Easy" LINE

ORGANIC & VEGAN CERTIFIED WINE



PRODUCTION AREA:	Veneto, Italia
GRAPE:	100% Glera
VINIFICAZIONE:	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.
ALCOHOL:	11% vol.
RESIDUAL SUGAR INDEX:	Demi Sec
ACIDITY:	5.40 gr/lt
SO2:	100 mg/lt
COLOUR:	Brilliant, straw yellow with greenish hues.
AROMA:	Intense, delicate, with notes of white flowers and fruits like green apple.
TASTE:	Rightly balanced, fresh and mildly sweet with a persistent aftertaste.
FOOD PAIRING:	Designed to be served in a very cold wine glass. This wine pairs well with seasonal fruit.
SERVING TEMPERATURE:	4 °C
SIZE:	750 ml
SOMETHING MORE:	The 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

Via IV Novembre 12, Villorba (TV) – P.IVA e CF: 04696960261 – Tel: 0422928166

[www.lacantinapizzolato.com](http://www.lacantinapizzolato.com)