

Thanksgiving organic wine review: La Cantine Pizzolato Pinot Grigio

ORGANIC WINE | NOVEMBER 20, 2012 | BY: KIMBERLY KING |



La Cantine Pizzolato Pinot Grigio

Credits: Kimberly King

RELATED TOPICS

- [organic wine](http://www.examiner.com/topic/organic-wine)
- [thanksgiving wine](http://www.examiner.com/topic/thanksgiving-wine)
- [natural wine](http://www.examiner.com/topic/natural-wine/articles)

RATING FOR LA CANTINE PIZZOLATO PINOT GRIGIO



[La Cantine Pizzolato Pinot Grigio](http://www.naturalmerchants.com/wine.htm)

<http://www.naturalmerchants.com/wine.htm> is made with 100% organically grown grapes and as a bonus, it is vegan wine. This wine is simply delightful by the glass or paired with a meal. The deliciously smooth Pinot Grigio has just a hint of citrus, and a dry but full round body that is perfect for pairing with a holiday dinner or served at a cocktail party. It has a pale golden color and aromas of caramelized pistachios and honeyed green pear. The dry light bodied feel leads to wonderful baked apple notes. This wine is distributed by [Natural Merchants](http://www.naturalmerchants.com/) <http://www.naturalmerchants.com/> of Grants Pass, OR.

The Pinot Grigio grapes are grown by La Cantine Pizzolato in the Venezia DOC region, with the vineyards situated on the plains and hillsides near the Piave river. The “P” on the label represents Pizzolato, Pinot Grigio and the Piave River running through the middle. The wine’s [terroir](http://en.wikipedia.org/wiki/Terroir) <http://en.wikipedia.org/wiki/Terroir> shines through with just a hint of beautiful minerality that comes from

stone of the Dolomite mountain range, carried in from the river Piave. This is the only DOC organically grown Pinot Grigio available in the U.S. market.

The grapes are carefully harvested by hand during the end of August. The wine's vinification process includes a soft crushing, immediately separating the skins from the must in the pressing phase resulting in a delicate white wine from a pink-hued grape. Controlled temperature fermentation takes place at a maximum of 59°F in stainless steel tanks while resting on fine lees. Partial Malolactic Fermentation creates a rounder, fuller mouth feel. Aging and stabilization occurs in stainless steel tanks for 2-3 months with frequent batonnage to stir the fine lees after settling.

This wine is very highly recommended. Visit Natural Merchants [online here \(http://www.naturalmerchants.com/la-cantine-pizzolato.html\)](http://www.naturalmerchants.com/la-cantine-pizzolato.html) for more information on their environmentally friendly wines.



Kimberly King, Organic Wine Examiner

Kimberly specializes in writing about natural, organic and Biodynamic wines from the US. She is passionate about Biodynamic vineyard practices and spends a lot of time researching new and old domestic Biodynamic wineries. She has been the National Organic Wine Examiner since September, 2009. In...