



PIZZOLATO

ORGANIC WINE

WHITE WINE IGT VENETO "HUKAI"

ORGANIC, VEGAN & PIWI CERTIFIED WINE

Grapes: Bronner - Treviso Province



WINEMAKER'S NOTES:

The PIWI vines are vines resistant to fungal diseases. They are the result of a constant human research and a selection, in progress for several decades, of GMO-free crosses between varieties of *Vitis Vinifera* (for wine) and American vine varieties (resistant to fungal diseases), admitted to all effects for the production of quality wines. The advantage is the minimum number of treatments carried out and the consequent low environmental impact for their cultivation.

For this wine a classic white vinification is carried out with 10% of wine fermented in oak barrels for about 3 months. Then the wine rests and refines on its native yeasts for about 4 months until the moment of bottling before which it is filtered.

WINE CHEMISTRY:

Alcohol: 13% vol.

Residual sugar: around 2 gr/lit

ORGANOLEPTIC NOTES:

The wine has a straw yellow color with intense greenish reflections.

On the nose, it has floral notes with light balsamic and aromatic hints. Light hints of apple, peach, ripe apricot and vanilla.

A fresh taste on the palate with a balanced acidity. Elegant wine.

SOMMELIER'S NOTES:

Serving temperature: to be served to 10°C-12°C.

Food pairing: we suggest to experiment new and unusual combinations with the flavors and aromas of this still unknown wine.

SIZES AVAILABLE:

750 ml.

ADDITIONAL NOTES:

Learn about our journey into the 'PIWI world' through the explanatory label. "Huakai" means 'traveling from one place to another', and as we know, we all come back as different people from a journey. 'Journey' is the meaning of this word according to Asian etymology.



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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