



PIZZOLATO

ORGANIC WINE

SPARKLING PINOT GRIGIO DELLE VENEZIE DOC EXTRA DRY "M-USE"

ORGANIC AND VEGAN CERTIFIED WINE

Pinot grigio Grapes – Italy



WINEMAKER'S NOTES:

The first phase involves a traditional white vinification, with a brief stop of the must on the pomace to preserve the quality of the grapes. The natural refermentation takes place in steel tanks at a controlled temperature for at least 30 days, following the Charmat method. Atm higher than 4.5.

WINE CHEMISTRY:

Alcohol: 11% vol.

Residual sugar: Extra dry

ORGANOLEPTIC NOTES:

Brilliant color, straw yellow with slight coppery reflections.

Floral scent, with hints of yeast.

Balanced and persistent wine in the mouth.

SOMMELIER'S NOTES:

Serving temperature: to be served at 4°C-6°C.

Food pairing: we propose to combine it as an aperitif with fruit. It is ideal to accompany sweets and desserts.

SIZES AVAILABLE:

750 ml

ADDITIONAL NOTES:

"M-USE" is a new type of bottle, created following a SUSTAINABLE DESIGN project, in light glass, born with a name with a double meaning: it recalls both the inspiring muse of beauty and art and the MULTI-USE that can result after its use. The project supports a winning combination, that of design and the various ways of reusing it and giving it another "dress", another life.



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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