



PIZZOLATO

ORGANIC WINE

PINOT NERO DOC VENEZIA

ORGANIC AND VEGAN CERTIFIED WINE

Pinot Nero grapes - Veneto region



WINEMAKER'S NOTES:

This wine is produced following a classic red vinification. The hand-picked grapes are de-stemmed and crushed. This is followed by the grafting of selected yeasts which will allow the start of alcoholic fermentation for a duration of about 4-5 days; in the meantime, the pumping over and fulling operations are carried out which favor the extraction of the polyphenolic compounds, which characterize this wine. After the maceration period, a soft pressing is carried out which allows to separate the marc from the wine: at this point, after a series of decanting, the wine will be aged in steel tanks until the moment of filtration and we will proceed to the bottling phase.

WINE CHEMISTRY:

ABV: 12.5% vol.

Sugar residual: around 2 gr/lt

ORGANOLEPTIC NOTES:

Pale ruby red color with a slight garnet hue.

Aroma reminiscent of berries, blackberry, plum jam with notes of licorice.

In the mouth the wine is delicate, fruity and typically acidulous. Its light tannin gives it a full and pleasantly long taste.

SOMMELIER'S NOTES:

Serving temperature: to be served at 16°C-18°C.

Food pairing: first courses such as structured risotto or with red or white meat main courses.

SIZES AVAILABLE:

750 ml

PRODUCER'S NOTES:

*"Organic for us is a choice of life, a responsibility that inspires and guides every aspect of our production chains. The **new BACK TO BASIC** represents the essence of our corporate identity and our sustainable choices: our organic, genuine and residue-free wines, of this line come from healthy grapes deriving from our farm of Villorba. Also, their "dress" has a green footprint: a 100% recycled glass bottle, with recycled cork and a label in natural paper with reduced use of ink".*

Settimo Pizzolato



La Cantina Pizzolato SRL

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