



# PIZZOLATO

ORGANIC WINE

## RABOSO IGT VENETO

ORGANIC WINE AND VEGAN CERTIFIED

Raboso Piave grapes- In the North of Treviso's province



### WINEMAKER'S NOTES:

Classic red vinification. The maceration of the must on the pomace lasts 6-10 days in order to obtain a young wine that is immediately ready to drink.

### WINE CHEMISTRY:

ABV: 12% vol.

Residual sugar: around 3 gr/lt

### ORGANOLEPTIC NOTES:

Red ruby color.

Scent that reminds wood red fruits, blackberry and Morello cherry.

Wine typically acidic, medium- bodied.

### SOMMELIER'S NOTES:

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

*Food pairing:* suitable for succulent and typical dishes of Venetian cuisine. It matches perfectly with cold cuts and typical Venetian cheeses.

### 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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