

Pizzolato Pinot Grigio Sparkling

Made with Organically Grown Grapes

Winemakers: La Cantina Pizzolato
Appellation: Venezia DOC
Location: Treviso
Varietal(s): 100% Pinot Grigio
Analytical Data: Alc. 11.% by Vol. · Res. Sugar 3.5 g/l
Serve at: 40°F - 43°F
UPC: 1-85554 00026-0

Vineyard:

The estate is located in the rich and flourishing countryside in the north of Treviso, and the vineyards are situated on the plains and hillsides near Piave river.

Vinification:

The first phase involves a traditional white wine vinification with a short maceration of the must with the skins to preserve the quality of the grapes. The natural fermentation takes place in steel tanks at a controlled temperature for at least 30 days. After this it is proceeded with the Charmat method. ATM. higher than 4.5.

Terroir:

Pebbly and permeable soil. Allowing good drainage.

Training system:

Pendelbogen training system.

Tasting Notes:

Brilliant, straw yellow color with light coppery hues. Floral aromas, with notes of yeast. Balanced and persistent Sparkler.

La Cantina Pizzolato

Enjoy with:

Excellent as an aperitif. This wine goes well with all appetizers.

Certification:

Bios Italy



Decanter World Wine Awards
86 points
Vintage: 2018

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