

## Pizzolato Prosecco Glacial

*Made with Organically Grown Grapes*

**Winemakers:** La Cantina Pizzolato  
**Appellation:** Prosecco DOC  
**Location:** Treviso  
**Varietal(s):** 100% Prosecco (Glera)  
**Analytical Data:** Alc. 11.% by Vol. · Res. Sugar 37 g/l  
**Serve at:** 40°F  
**UPC:** 1-85554 00040-6

### Vineyard:

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

### Vinification:

After a traditional white vinification, the temperatures of the filtered wine is kept between the 59°F - 63°F to preserve the quality of the grapes. The second fermentation occurs in autoclaves at a controlled temperature for at least 30 days, using Charmat method. ATM. higher than 4.5.

### Terroir:

Calcareous clay-based soil.

### Training system:

Pendelbogen training system.

### Tasting Notes:

Brilliant, straw yellow color with greenish hues. Intense, delicate aromas, with notes of white flowers and fruits such as green apple.

Well balanced, fresh and slightly sweet with a persistent aftertaste.

*La Cantina Pizzolato*

### Enjoy with:

Pairs best with seasonal fruits.

Serving suggestions: serve in a very cold wine glass.

### Certification:

BIOS - Italy



**Wine Enthusiast Magazine**

88 points  
Vintage: 2018

### EUROPEAN OFFICE:

Cartagena, SPAIN  
pilar@NaturalWinesMerchants.com

Tel: +34.968.32.15.11  
Fax: +34.902.90.89.61

### NORTH AMERICAN OFFICE:

Oregon USA  
ed@NaturalWinesMerchants.com

Tel: 1.530.554.2333  
Fax: 1.866.784.0422