

Pizzolato Stefany Valdobbiadene DOCG

Made with Organically Grown Grapes

Winemakers: La Cantina Pizzolato
Appellation: Valdobbiadene DOCG
Location: Treviso
Varietal(s): 100% Prosecco (Glera)
Analytical Data: Alc. 10.5% by Vol. · Res. Sugar 18 g/l · Acidity: 5.4 g/l
Serve at: 39°F - 43°F
UPC: 1-85554 00044-4

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 grapes are pressed and the obtained must is left to decant. Selected yeasts are added to the fermentation at a controlled temperature of about 57°F. After preparation of the base wine, it is included a second fermentation in steel tanks until to obtain an internal pressure greater than 4.5 atm.

Terroir:

Clayey and humid soil.

Training system:

Pendelbogen training system.

Tasting Notes:

Pale yellow. Pleasing nose combining pear, apple, honeysuckle and hawthorn. Very lively palate with well-lifted flavours and satisfying, rich, exquisitely-textured substance, with a touch of sweetness and entrancing aromatic delicacy. Very enjoyable.

Gilbert & Gaillard

Light and elegant Prosecco. Straw yellow color with greenish and brilliant hues. Fruity, reminiscent of wild flowers and acacia. Fresh, delicate and elegant sparkler. Full-bodied.

La Cantina Pizzolato

Enjoy with:

Ideal as an aperitif, with vegetable soup and light and delicate main courses.

Certification:

BIOS



Gilbert & Gaillard

90 points
GOLD Medal
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