



Pizzolato Moscato

Made with Organically Grown Grapes

Winemakers: La Cantina Pizzolato
Appellation: Moscato I.G.T.
Location: Treviso
Varietal(s): 100% Moscato (Muscat)
Analytical Data: Alc. 7.% by Vol. · Res. Sugar 50 gr/l · Acidity: 5.4 gr/l
Serve at: 46 - 50°F
UPC: 1-85554 00096-3

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:

Soft pressing, then the must remains in steel pressurized tanks, with Charmat method for 2 months, reaching up to a pressure of 2.5 atm.

Terroir:

Calcareous clay-based soil.

Training system:

Cordon spur training.

Tasting Notes:

Pure golden silver color with a vigorous rocky, mousse. Aromas of chalk, banana custard pie and nectarine with a supple, fruity medium body and a frothy spiced apple and mineral finish. A nice drier styled Moscato.

Tastings.com

Enjoy with:

A perfect dessert wine.

Certification:

BIOS



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CHAMPIONSHIPS AWARD: Silver Medal &
 Best Buy.
RATED: 87 points (Highly Recommended)
Vintage: 2012

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