

Pizzolato Fields No Sulfites Added Prosecco Takes this Sparkling Category to New Levels



Pizzolato No Sulfites Added Prosecco D.O.C. is one of our most sought-after wines, and with good reason. This USDA Certified Organic wine is carefully crafted by 5th generation winemaker Settimo Pizzolato at Cantina Pizzolato for a very special wine that is “more than green” and delightfully drinkable.

Pizzolato No Sulfites Added Prosecco is grown rich and flourishing countryside in the north of Treviso, Italy. The vineyard is comprised of pebbly and permeable soil, allowing good drainage. The Glera grapes are grown using the Pendelbogen training system and ripened to perfection in the warm sunlight. The grapes are hand harvested in September to ensure that only the best and healthiest bunches are selected for this special wine. Because there are no sulfites added during production, it's imperative that the grapes are of the highest quality. The grape bunches are placed in the gentle de-stemming machine to begin the vinification process.



The grapes are gently pressed and transferred to autoclaves. **Pizzolato No Sulfites Added Prosecco ferments directly from the grape must to reduce the risk of any contamination and contact with oxygen.** Regionally

sourced organic yeast is added and the must remains in steel pressurized tanks, using the classic Italian Charmat method for 2 months, reaching a pressure of up to 2.5 atm. The natural sugar of the grapes is generally enough to achieve the proper pressure for this Brut Prosecco.



All Pizzolato wines have been certified Vegan since 2012, so during the clarification process the natural mineral Bentonite is used which attracts sediments to the bottom of the tank. Sulfites would normally be added after the clarification process, but there are **no sulfites added to this prosecco**, and any naturally occurring sulfites come from the grapes themselves and are under 10ppm. Post-production laboratory analysis shows a range of naturally occurring sulfites of around 5mg/L for this wine.

The resulting No Sulfites Added Prosecco is delicious and refreshing, perfect with shellfish, fish and pasta.



“Made with organically farmed grapes, this boasts alluring aromas of white stone fruit, citrus blossom and a whiff of bread crust. The aromas carry over to the crisp palate along with yellow apple, white peach, lemon and toasted hazelnut. It has bright acidity and pleasantly bitter finish.” — *Wine Enthusiast* (89 points, 2016 vintage)

Pizzolato No Sulfites Added Prosecco is Certified Vegan by the Vegan Society of the UK, and Non-GMO Project Verified.

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The Revered Dragonfly is Front and Center on the Pizzolato No Sulfites Added Prosecco Label

In agriculture, the Dragonfly is one of the insects most susceptible to pesticides and many other types of environmental contamination. They are reliable indicators of water quality and helpful, voracious mosquito eaters. The Pizzolato vineyards are blessed with healthy swarms of dragonflies, attesting to the purity of the land, its chemical-free environment and thriving biodiversity. The Dragonfly is respected and revered, and that's why the label design for Pizzolato's No Sulfites Added Wines honors one of nature's most fascinating and fragile creatures. The pure white background of the label is combined with a colorful hand-wrapped top that embodies the style of this fruit-forward wine. Pizzolato No Sulfites Added Prosecco is a Pure Expression of the Grape manifested, a delightful wines without ANYTHING added.



Cantina Pizzolato – Producers of No Sulfites Added Prosecco

La Cantina Pizzolato, located in the [Veneto region](#), produces **Italy's number-one selling Italian organic wines**. The [Pizzolato family](#) has been working in the agricultural sector for more than five generations, consistently living in harmony with nature and the environment. The winery combines five generations of farming history and tradition with a deep commitment to organic wine production. This consideration of the natural world creates Italian organic wines of the highest quality. **Cantina Pizzolato has infused sustainability into every aspect of the production process:** the use of green energy, half of which is self-produced thanks to a photovoltaic system on the roof of the winery; the reduction of waste through innovative and energy-efficient machinery; the automatic on-off switches for the light systems; the localized thermostats; and the phyto-purification and reduction of water consumption in the vineyards through micro-irrigation. **These are some of the many sustainable commitments that La Cantina Pizzolato has made within their ecosystem, showing how through some small gestures and cutting-edge systems it is possible to limit the energetic impact of the winery.** True expressions of a promise to respect the local environment and society.

Pizzolato No Sulfites Added Prosecco is available for distribution nationwide and can be found at fine retailers and restaurants.

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