



## The Wonderful World of Organic Prosecco Wine

Summer is the perfect time to enjoy refreshing organic Prosecco wine, and we have a wonderful selection of all types from Brut to Demi Sec and everything in between. Prosecco is always the perfect way to start a meal, welcome guests to a party, or enjoy during a perfect aperitivo afternoon. Whether you like your Prosecco bold and bubbly or sweet and fizzy, we've got a wide variety to choose from.



### What is Prosecco?

Prosecco is an Italian white wine. Prosecco DOC can be **Spumante** ("fully sparkling wine") or **Frizzante** ("semi-sparkling wine"), depending on the perlage. It is made from Glera grapes, formerly known also as Prosecco. The name is derived from that of the Italian village of Prosecco near Trieste, where the grape may have originated. Prosecco DOC is produced in nine provinces spanning the Veneto and Friuli Venezia Giulia regions. **Our Prosecco wines all come from the Veneto region. Prosecco is produced using the Charmat method of production** (also known as the Italian Method). Grapes are carefully harvested then given a gentle press and placed in a steel tank. Organic, regional yeast is added and the fermentation process of the base wine begins. After being carefully blended and tasted, the still wine is introduced into pressurized, temperature-controlled stainless-steel tanks, along with organic regional yeast and sugar, which stimulate the production of bubbles of carbon dioxide in the wine. As soon as the wine has reached the desired alcohol level, it is cooled and filtered, and all of the yeast used in the fermentation process is removed. Some of the residual sugar is kept to give it a bit of sweetness (based on the end style desired), and finally the Prosecco is bottled under pressure, to ensure that it keeps its bubbles.

### Prosecco Sweetness Levels & Pairings

The amount of residual sugar in Prosecco is not an indicator of quality, but is a matter of preference, taste and occasion. Brut Prosecco is better for some occasions, while Demi Sec is better for others. The sweetness level of Prosecco is a matter of personal preference as well as pairing intentions.

#### Brut (less than 12 grams of sugar per liter)

This is one of the more popular Proseccos, and the most commonly imported. Brut Prosecco often features citrus notes, is fresh and lively on the palate. Best served at 44-48F, it makes an exceptional aperitif and works well with seafood dishes, salads and fried foods. This is usually the base for the trendy [Aperol Spritz](#) that is the favorite happy hour drink in Italy, and now in the US.

#### Extra Dry (between 12 and 17 grams of sugar per liter)

This traditional style of Prosecco has a mellow yet crisp taste as a result of its well-balanced acidity. Hints of apple, pear, and citrus are complemented by floral tones. The extra dry makes an excellent aperitif, which is best served at 46-50F. It also pairs well with vegetable and seafood soups, white meat, delicately flavored pasta, and creamy white cheeses.

#### Dry (between 17 and 32 grams of sugar per liter)

The relative sweetness of the 'dry' works to highlight the wine's fruitiness and floral notes. Delicate hints of citrus are met with green apples and white peaches, giving the dry a refreshingly tangy, yet soft and mellow flavor. Dry Prosecco should be served at 44-48F for optimum enjoyment, and works well with pastries and spicy dishes.

#### Demi Sec (between 32 and 50 grams of sugar per liter)

The sweetest version of Prosecco, produced in a style that is perfect for desserts or enjoyed alone or in a cocktail while dancing at the club. Best served extra cold, 42-44F, in a cold glass. It's also wonderful as an aperitif or brunch wine, paired with fruit, mild cheese and sweet pastries.

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10 gr/lt	12 gr/lt	17 gr/lt		33 gr/lt
BRUT		EXTRA DRY	DRY	DEMI SEC
6-12		12-17	17-32	33-50

## Prosecco vs. Champagne

What is the difference Prosecco vs Champagne? While many people use the word “champagne” as a generic term for sparkling wine, only sparkling wines produced in the Champagne region of France can bear that name. Champagne is produced from chardonnay, pinot noir and pinot meunier grapes grown in the **Champagne region of northeast France**, while Prosecco **hails from the Veneto region of Italy and is made mainly from glera grapes**. Globally, sales by volume of Prosecco have surpassed Champagne with 600 million bottles sold in 2019. Overall shipments for Prosecco DOC are estimated to be up by almost 5% higher than 2018 to a total close to 490 Million bottles. According to [The Drinks Business](#), “Prosecco has had to grow to supply this demand. As *db* commented in last March’s edition when compiling the 10 biggest drinks trends of the century so far, Prosecco has expanded almost tenfold in a decade...for DOC shipments, the US was up by almost 22% in 2019.” Prosecco has a much less labor-intensive production process, and is therefore much cheaper to produce than Champagne. Prosecco’s lower price tag on the shelf while remaining a high quality sparkling wine makes it attractive and accessible to a variety of sparkling wine fans.

## New Rosé Prosecco DOC Brut

After many years of discussion, in May 2020 the Prosecco DOC Consortium in Italy approved the introduction of Rosé Prosecco DOC – and Cantina Pizzolato has the first **Organic Pizzolato Rosé Prosecco DOC Brut** on the market. This combines two of the hottest wine trends over the past 10 years – rosé and Prosecco – and should be a big hit among wine lovers everywhere. The Consortium expects it to be popular, anticipating total production to be “up to 30 million bottles per year.”

## Organic Prosecco Wine by Cantina Pizzolato

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. These are the strong roots of the Pizzolato family, upon which an entire philosophy was built. The path began in 1981, when Settimo Pizzolato joined the company alongside his father Gino. He progressively undertook production of Italian organic wines, among the first wine producers in Italy to do so. Thanks to his desire to maintain the balance of the countryside ecosystem and a commitment to fine organic



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wine production, in 1991 Settimo was able to obtain the official [USDA organic certification](#). The resulting organic wines have a true taste of place, embodying the terroir on which they were born and a sense of the family's commitment to live and farm in harmony with nature.

The many Organic Prosecco of Cantina Pizzolato are [Made with 100% Organically Grown Grapes](#) and are [Certified Vegan](#) by the Vegan Society of the UK.



## A Beautiful Lineup of Organic Prosecco Wine



**Pizzolato Fields Prosecco**-Our flagship Organic Brut Prosecco Frizzante: "Made with organically farmed grapes, this opens with enticing aromas of citrus blossom and Bartlett pear. The bright palate delivers white peach, lemon zest and almond alongside crisp acidity and refined bubbles." [Wine Enthusiast 90 Points.](#)



**Pizzolato M\*USE Prosecco Spumante**-This beautiful Brut Prosecco has 5.1 bars of atmosphere/pressure, creating vibrant and long-lasting bubbles. Aromas of jasmine, beeswax and Bosc pear. Juicy, elegant palate delivers green apple, lemon zest and hazelnut alongside bright acidity and refined, persistent bubbles. The diamond M\*USE bottle makes the experience that much more glamorous, and can be repurposed for many things after enjoying.



**Pizzolato Brut Spumante** – This charming and colorful label and bottle is designed to appeal to a consumer seeking a fresh and lively experience, and is perfect for parties and special celebrations or any meal calling for a bold sparkling option. This fully sparkling Prosecco wine is smooth, fresh, well-balanced and lively with a creamy mouth feel and an elegant aftertaste. Carried exclusively at [Whole Foods](#) and available to restaurants nationwide.



**New! Pizzolato Rosé Prosecco DOC Brut**. – 90% Glera and 10% Pinot Noir (Pinot Nero). Bright pink in the glass with beautiful persistent bubbles. Delicate aromas of white flowers, apple and pear, typically found in Prosecco, combined with immediately recognizable red fruit aromas of Pinot Noir.



**Stefany, Extra Dry**– This wine has an elegant new label and bottle design along with a new DOCG. Stefany Spumante is now DOCG Conegliano-Valdobbiadene, Prosecco Superiore, Extra Dry. "Aromas of ripe white stone fruit and a whiff of toasted nut lift out of the glass. Mirroring the nose, the lively foaming palate doles out white peach, pear, glazed almond and citrus zest. Bright acidity lifts the rich flavors." 90 Points Gold Medal, Gilbert & Gaillard



**Pizzolato No Sulfites Added Prosecco**-"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. 89 points WE

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Pizzolato Prosecco Glacial DOC was created for a trendy public in search of lightness and with the desire to be respectful towards the environment around them. This Demi Sec Prosecco is an excellent base for organic cocktails, or on its own in a very cold glass, to be consumed at any time of the day. The wine pairs especially well with hot afternoons and fresh seasonal fruit. The wine is a brilliant, straw yellow color with greenish hues. Intense, delicate aromas, with notes of white flowers and fruits such as green apple. It is well balanced, fresh and nicely sweet with a long finish. The bottle is unique with a beautiful floral design that glows under blue lights.



Pizzolato "Paloma Rose" MUSE Spumante Rose Secco-Though not technically considered a Prosecco, "Paloma Rose" MUSE Spumante Rose Secco is produced with 95% Glera (Prosecco) and 5% Rabosso for a delicate light pale pink sparkler. "Light pink color with bright reflections. Armonic in the mouth with sweet notes in balance with a good acidity. Harmonious, fruity with hints of cherry and delicate floral notes."-Pizzolato. 93 points, Rose Experience

This stellar selection of Organic Proseccos can be found at fine retailers throughout the country. [Click here to find a distributor in your state](#)

who sells Cantina Pizzolato Organic Prosecco:

[Q Distributor in your State](#)



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

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