



Pizzolato Chardonnay

Made with Organically Grown Grapes

Winemakers: La Cantina Pizzolato
Appellation: VENEZIA D.O.C.
Location: Treviso
Varietal(s): 100% Chardonnay
Analytical Data: Alc. 12.% by Vol. · Res. Sugar 2.0 gr/lit · Acidity: 5.2 gr/lit
Serve at: 44 - 46°F
UPC: 1-85554 00057-4

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 wine is vinified of the skins and fermentation is completed in stainless steel tanks at controlled temperatures.

Terroir:

Pebbly and permeable soil. Allowing good drainage.

Training system:

Pendelbogen training system.

Tasting Notes:

Bright golden straw color. Bright, floral, exotic aromas and flavors of honeysuckle, papaya, citrus, and spiced pineapple with an even, vibrant, dry-yet-fruity medium-to-full body and a warming, layered, breezy lime finish. An interesting, zesty chardonnay.

Tastings.com

Enjoy with:

Ideal with medium aged cheeses such as Prato Cheese and Cheddar; delicate dishes, fish, salad and white meat.

Certification:

BIOS

