

Pizzolato Fields Prosecco Spumante

Made with Organically Grown Grapes

Winemakers:	La Cantina Pizzolato
Appellation:	Prosecco DOC
Location:	Treviso, Veneto Region
Varietal(s):	100% Prosecco (Glera)
Analytical Data:	Alc. 11.% by Vol. · Res. Sugar 13 g/l · Acidity: 0.11 g/l
Serve at:	45°F-50°F
UPC:	1-85554 00012-3

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:

Grapes handpicked and vinified using the Italian Charmat method, with temperature-controlled fermentation in stainless steel and secondary fermentation in sealed tanks for 30 days. The wine is then promptly bottled and released.

Terroir:

Pebbly and permeable soil. Allowing good drainage.

Training system:

Pendelbogen training system.

Tasting Notes:

This wine opens with alluring aromas of jasmine, beeswax and Bosc pear. The juicy, elegant palate delivers green apple, lemon zest and hazelnut alongside bright acidity and refined, persistent bubbles.

Wine Enthusiast

Exudes fresh honeydew, white flowers, apple blossom, and almonds on the nose with crisp green apple, green pear sorbet, kiwi, and sweet-tart notes. On first taste, it has a fresh and lively fizz of medium-sized bubbles, with tangy acidity, and just a hint of sweetness on the finish.

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Enjoy with:

Ideal as an aperitif or mixed as a Spritz with charcuterie and salty cheese, roasted almonds, and antipasto.

Certification:

BIOS Italy



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91 points
Best Buy
Vintage: 2018

Family Produced Organic Wines

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