

Pizzolato M*USE Prosecco Spumante Mini

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 8 g/l · Acidity: 0.11 g/l
Serve at: 45°F-50°F
UPC: 1-85554 00000-0

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

Straw color. Aromas of golden apple, pressed flowers, white peach, and mint with a soft, crisp, effervescent, dryish light body and a sleek, medium-length Meyer lemon, sage, and plantain finish. A dry and palate-opening Prosecco that will make a great aperitivo.

Tastings.com

Enjoy with:

Ideal as an aperitif, to be served with a buffet of all kind of entrees.

Certification:

BIOS Italy



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