



Pizzolato Red Blend NSA

Organic Wine

Winemakers:	La Cantina Pizzolato
Appellation:	Veneto I.G.T.
Location:	Treviso
Varietal(s):	50% Merlot 50% Cabernet Sauvignon
Analytical Data:	Alc. 12.% by Vol. · Res. Sugar 9 gr/Lt · Acidity: 5.5 gr/Lt
Serve at:	60 - 62°F
UPC:	1-85554 00052-9



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 off the skins and fermentation is completed in stainless steel tanks at controlled temperatures

The main difference between a wine created with or without sulfites is the special attention that is paid in the vineyard as well as in the cellars to avoiding grape contamination. Sulfur is used in winemaking as the main antiseptic, preventing the grapes and wine from suffering the attacks of bacteria which could negatively affect or damage the wine completely.

The wine making process without the use of sulfur means that the hygienic conditions have to be extreme during harvest season. The grapes are harvested solely by hand in small crates. Every effort is made to avoid breakage and bacteria attacks. The wine deposits are filled very briefly so as not to delay the delicate fermentation process.

All elements that come in contact with this no sulfite added wine are subject to the most extreme hygienically conditions.

Terroir:

Pebbly and permeable soil. Allowing good drainage.

Training system:

Cordon cane training system.

Tasting Notes:

Mocha, whipped cream, cherry, and raisin, pencil shaving, aromas and flavors. Supple and chewy with a solid core of fruit and fine tannins. Finishes with cocoa earth, spice, olive, and chalk. A very nice food wine or sipper

Tastings.com

Enjoy with:

Ideal with light meat dishes, pasta with red sauce.

Certification:

BIOS