

Pizzolato Stefany Prosecco Magnum

Made with Organically Grown Grapes

Winemakers: La Cantina Pizzolato
Appellation: Prosecco D.O.C.
Location: Treviso
Varietal(s): 100% Prosecco (Glera)
Analytical Data: Alc. 11.5% by Vol. · Res. Sugar 18 gr/l · Acidity: 5.4 gr/l
Serve at: 41 - 43°F
UPC: 1-85554 00002-4

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

Terroir:

Clayey and humid soil.

Training system:

Pendelbogen training system.

Tasting Notes:

Here's a Prosecco with a broad and far-reaching aspect to its aromatic profile that recalls roasted almonds, mature peach and yellow rose. There's a pungent note in there as well of ash or talc powder and the sparkler ends with a playful blast of piquant spice.

Wine Enthusiast

Enjoy with:

Ideal with raw seafood. Excellent with dessert and panettone.

Certification:

BIOS

