



**PIZZOLATO**

La Cantina Pizzolato, located in the Veneto region, produces Italy's number-one selling Italian organic wines. Located in the rich and flourishing countryside north of Treviso, the organic vineyards are situated on the plains and hillsides in this DOC area. The organic wine estate covers an area of 58 hectares and it also collaborates with neighboring producers contributing an additional 48 hectares of organically grown grapes.

The Pizzolato family has been working in the agricultural sector for more than five generations, consistently living in harmony with nature and the environment. The winery combines five generations of farming history and tradition with a deep commitment to organic wine production. This consideration of the natural world creates Italian organic wines of the highest quality.

These are the strong roots of the Pizzolato family, upon which an entire philosophy was built. The path began in 1981, when Settimo Pizzolato joined the company alongside his father Gino. He progressively undertook production of Italian organic wines, among the first wine producers in Italy to do so. Thanks to his desire to maintain the balance of the countryside ecosystem and a commitment to fine organic wine production, in 1991 Settimo was able to obtain the official USDA organic certification. The resulting organic wines have a true taste of place, embodying the terroir on which they were born and a sense of the family's commitment to live and farm in harmony with nature.

## Sustainable Production

Over time, Cantina Pizzolato has infused sustainability into every aspect of the production process: the use of green energy, half of which is self-produced thanks to a photovoltaic system on the roof of the winery; the reduction of waste through innovative and energy-efficient machinery; the automatic on-off switches for the light systems; the localized thermostats; and the phyto-purification and reduction of water consumption in the vineyards through micro-irrigation. These are some of the many sustainable commitments that La Cantina Pizzolato has made within their ecosystem, showing how through some small gestures and cutting-edge systems it is possible to limit the energetic impact of the winery. True expressions of a promise to respect the local environment and society.

## Italian Organic Wines Produced

Pizzolato produces fine wines including organic Prosecco, Italy's most popular sparkling white wine, Prosecco is made with 100% organic Prosecco (Glera) grapes. The grapes are handpicked and vinified using the Italian Charmat method, with temperature-controlled fermentation in stainless steel tanks. Pizzolato produces both Pizzolato Fields Prosecco, made with 100% organic grapes, and No Sulfites Added Organic Prosecco.

Pizzolato produces wines made with 100% organic grapes including Pinot Grigio, Moscato (sparkling) and Chardonnay; and organic red wines including Merlot, Cabernet, Pinot Nero and Raboso. No Sulfites Added wines produced include organic Merlot, Cabernet and Rosso Convento Italian red blend. The wines of La Cantina Pizzolato are made with 100% organically grown grapes to meet the expectations of today's health-oriented consumer, and all wines are certified vegan by the Vegan Society of the UK. The wines are also Non-GMO Project Verified.



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