

Pizzolato Italian Spumante Brut Rosé



Winemakers: La Cantina Pizzolato
Location: Veneto, North of Treviso
Varietal(s): 95% Prosecco (Glera)
 5% Raboso
Analytical Data: Alc. 11.% by Vol. · Res. Sugar 12 g/l · Acidity: 5.7 g/l
Serve at: 41 - 43°F
UPC: 1-85554 00006-2

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 first phase includes a traditional white wine vinification, keeping the temperature between 15-17° C to preserve the quality of the grapes. Later it is assembled with 5% Raboso and a natural fermentation is implemented in steel tanks at controlled temperatures for at least 60 days.

Terroir:

Pebbly and permeable soil. Allowing good drainage.

Training system:

Pendelbogen training system.

Tasting Notes:

Pink Topaz-gray color. Aromas and flavors of almonds, lemon chiffon, ripe apples, and summer peach with a silky, vibrant, fruity light body and a polished, medium-length finish. A friendly sparkler with a sophisticated side; appropriate for celebrations of all sizes.

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Palest pink with a lively and vigorous mousse of bubbles bursting with aromas and flavors of ripe strawberry, lemon zest, crunchy apples, almond blossom, and a sprinkling of ginger.

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Enjoy with:

Shrimp scampi, or freshly shucked oysters. Quiche, soft cheeses, fresh fruit, and piping hot waffles garnished with berries, mint sprigs, and crème fraîche.

Certification:

BIOS



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88 points
Best Buy, Highly Recommended
Vintage: 2018

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