



Organic Pizzolato Rose Prosecco DOC Coming Soon!

After many years of discussion, in May the Prosecco DOC Consortium in Italy approved the introduction of Pizzolato Rosé Prosecco DOC – and we will have the first **Pizzolato Organic Prosecco Rosé Brut** by January 2021. This combines two of the hottest wine trends over the past 10 years – rosé and Prosecco – and should be a big hit among wine lovers everywhere. When Prosecco Rosé does arrive, the Consortium expects it to be popular, anticipating total production to be “up to 30 million bottles per year.”

From [Cantina Pizzolato](#):

“It is no surprise that great anticipation and rumors had been building around the approval of the pink expression of Prosecco sparkling wine. **Prosecco Rosé** became the trendy topic among wine lovers and winemakers and generated the same hype and buzz of a new Hollywood star.

This important news for the wine industry has filled our hearts with excitement during this year’s harvesting. Article 2 of the Gazzetta Ufficiale della Repubblica Italiana (Italy’s Official Journal) states that **the Prosecco Rosé must be still be produced from a majority of white Glera grapes (min 85%), but will also include 10 to 15 percent skin fermented Pinot Nero (Pinot Noir) grapes.**

Our estate-grown Pinot Noir grapes showed good acidity levels and retained Pinot Noir violet and red berry distinctive flavors. Based on our projections, **we will produce a Brut Prosecco Rosé** and we are really looking forward to embarking on this new adventure!”

Pizzolato Rosé Prosecco DOC



The beautiful Rosé Prosecco will be 90% Glera and 10% Pinot Noir. This Brut Rosé Prosecco with 11% alcohol is a sparkling wine that combines the aromatic and fruity characteristics of the Glera grape with notes of elegance, refinement and style of Pinot Noir. The wine is **Made with 100% Organically Grown Grapes** and **Certified Vegan**.

Cantina Pizzolato Tasting Notes:

The wine has a brilliant pink color. The nose has an intense aroma, with delicate hints of white flowers, apple, pear, typical of Prosecco’s aroma, which blend with recognizable notes of red fruits. Fresh, with a velvety flavor and a good acidity. It is savory, with a dry and persistent finish. Velvety, fresh, well balanced, lively with an elegant aftertaste. The wine has a persistent perlage. Pair with light appetizers, including sashimi and mild cheeses.

Vinification

This sparkling wine is the result of a charmat method lasting about two months in the pressurized steel tank, obtained from a blend of Glera and Pinot Noir. The Pinot Noir grapes, after a soft pressing, are left in contact with the skins for the period necessary to reaches the desired color. The must then undergoes fermentation in steel tanks at a controlled temperature of 18 ° C. A cuvée is then prepared with Prosecco wine (90%) for the second fermentation in a pressurized steel tank for about 2 months. 5 atm.

**We are now taking pre-orders for for Pizzolato Rosé Prosecco DOC
and expect it to hit shelves by spring 2021.**

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