

Pizzolato Hoopa Piwi Pet Nat Frizzante

Made with Organically Grown Grapes

Winemakers: La Cantina Pizzolato
Appellation: IGT Veneto
Location: Treviso, Veneto Region
Varietal(s): 100% Organic Johanniter
Analytical Data: Alc. 11.% by Vol. · Res. Sugar <1g/l · Acidity: 5.10g/l
Serve at: 39°F - 43°F
UPC: 8-13561 01133-6

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:

Classic white vinification at controlled temperature and with indigenous yeasts. After that, malolactic fermentation begins in the wine. The second fermentation takes place in the bottle with the addition of must. The wine is bottled and the bottles stored in a suitable environment at 59°F. The fermentation in the bottle ends for about 2 months.

Terroir:

Pebbly and permeable soil. Allowing good drainage.

Training system:

Sylvoz.

Tasting Notes:

Straw yellow color. Very fruity wine with distinctive tropical and citrus notes, such as pineapple. Floral notes of wisteria. Harmonious, smooth and rightly persistent perlage.

La Cantina Pizzolato

Enjoy with:

Good companion as an aperitif and paired alongside bold ethnic foods.

Certification:

BIOS Italy

Notes:

JOHANNITER. PIWI are vines resistant to fungal diseases. They are the result of a constant search for man and a selection, in progress for several decades, of crosses between the varieties of vitis vinifera (from wine) and varieties of American vine (resistant to fungal diseases). The advantage is the minimum number of treatments carried out and the consequent environmental impact for their cultivation.



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