



Pizzolato Moscato

Made with Organically Grown Grapes

Winemakers: La Cantina Pizzolato
 Appellation: Moscato I.G.T.
 Location: Treviso
 Varietal(s): 100% Moscato (Muscat)
 Analytical Data: Alc. 6.5.% by Vol. · Res. Sugar 89 gr/l · Acidity: 5.4 gr/l
 Serve at: 46 - 50°F
 UPC: 1-85554 00096-3

Vineyard:

The estate is located in the rich and flourishing countryside in the north of Treviso, Italy. The vineyards are situated on the plains and hillsides near the Piave river.

Vinification:

Soft pressing, then the must remains in steel pressurized tanks, with Charmat method for 2 months, reaching up to a pressure of 2.5 atm.

Terroir:

Calcareous clay-based soil.

Training system:

Cordon spur training.

Tasting Notes:

Bright gold color. Aromas of honeysuckle, ripe apricot, and angel food cake with a round, vibrant, sweet medium-to-full body and a smooth, refreshing, medium-length peach nectar, sweet apple, orange marmalade, and honey finish with no oak flavor. A balanced and floral Moscato that is sure to please fans of the varietal.

Tastings.com

Enjoy with:

Herbal and spicy cheeses, Gorgonzola. A perfect dessert wine.

Certification:

BIOS



tastings.com by BTI
 88 points
 Vintage: 2018



Vitality - "5StarWines"
 90 points
 The Book 2018
 Vintage: 2017



tastings.com by BTI
 87 points (Highly Recommended)
 CHAMPIONSHIPS AWARD: Silver Medal &
 Best Buy.
 Vintage: 2012

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