



# PIZZOLATO

ORGANIC WINE

## SPARKLING PROSECCO DOC BRUT "M-USE"

ORGANIC AND VEGAN CERTIFIED WINE

Glera Grapes – Italy



### WINEMAKER'S NOTES:

Grapes handpicked and vinified using the Italian Charmat method, with temperature-controlled fermentation in stainless steel and secondary fermentation in sealed tanks for 30 days. The wine is then promptly bottled and released.

### WINE CHEMISTRY:

ABV: 11% vol.  
Residual sugar: around 8 gr/lit  
Total acidity: around 5 gr/lit  
So2: < 100 mg/lit

### ORGANOLEPTIC NOTES:

Straw color. Aromas of golden apple, pressed flowers, white peach, and mint with a soft, crisp, effervescent, dryish light body and a sleek, medium-length Meyer lemon, sage, and plantain finish.

### SOMMELIER'S NOTES:

*Serving temperature:* to be served at 4°C-6°C.  
*Food pairing:* a wine perfect with light starters. It accompanies all kinds of aperitifs and buffets. Ideal as an aperitif, to be served with a buffet of all kind of entrees.

### SIZES AVAILABLE:

200 ml | 750 ml

### 2020 VINTAGE AWARDS:

Mention 87/100 at Falstaff Trophy "Prosecco" 2021; 89/100 Vinous from Antonio Galloni review.

### 2021 VINTAGE AWARDS:

Bronze medal at The Prosecco Masters 2023; Mention 89/100 at Falstaff Trophy "Prosecco" 2022; Silver medal at The Prosecco Masters 2022.

### ADDITIONAL NOTES:

"M-USE" is a new type of bottle, created following a SUSTAINABLE DESIGN project, in light glass, whose name embodies a double meaning: it recalls both the inspiring muse of beauty and art and the MULTI-USE that can result after its use. The project supports a winning combination, that of design and the various ways of reusing it and giving it another "dress", another life.



CAMPAIGN FINANCED  
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