



NATURAL MERCHANTS SELECTIONS

FINE FOODS & WINES

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SPUMANTE STEFANY ORGANIC

Winemakers: LA CANTINA PIZZOLATO SAS
Appellation: I.G.T. VENETO
Varietal: 100% PROSECCO

Production area: 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.

Yield per Vine Hectare: Harvested by hand during the end of August. The average is 120 hectolitres per hectare, although it varies depending on the climate conditions of every year.

Hectares of production: 15 hectares

Vinification: The wine is vinified off the skins and fermentation is completed in stainless steel tanks at controlled temperatures.

Analytical data: 11,5% alc./vol.

Ageing: no

Colour: pale straw-yellow with greenish tinges

Nose: delicate, soft, fruity, with flavours of fresh breadcrumb, characteristic.

Tasting Notes Wine Enthusiast: Here's a Prosecco with a broad and far-reaching aspect to its aromatic profile that recalls roasted almonds, mature peach and yellow rose. There's a pungent note in there as well of ash or talc powder and the sparkler ends with a playful blast of piquant spice.

Taste: well-orchestrated, slightly aromatic, typical

Serving suggestions: ideal with raw seafood. Excellent with dessert and panettone.

Notes:

Only Indigenous Yeasts used. Suitable for Vegans.

Wine made from USDA National Organic Program Certified Grapes. Certified by BIOS.



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EUROPEAN OFFICE

Cartagena, SPAIN
pilar@naturalmerchants.com

Tel: +34.968.32.15.11
Fax: +34.902.90.89.61

NORTH AMERICAN OFFICE

Oregon USA
ed@naturalmerchants.com

Tel: 1.530.554.2333
Fax: 1.866.784.0422