90+ Point Pizzolato Fields Organic Proseccos

Our spectacular 90+ point Proseccos, Organically Grown Pizzolato Fields Brut Spumante and Frizzante, have both made it into Wine Enthusiast’s December 2019 Best of the Year issue. Reviews are live on www.winemag.com and the hard copy of the issue is out December 10.

BEST BUYS

**Pizzolato 2018 Fields Brut Made with Organically Grown Grapes (Prosecco).** This wine opens with alluring aromas of jasmine, beeswax and Bosc pear. The juicy, elegant palate delivers green apple, lemon zest and hazelnut alongside bright acidity and refined, persistent bubbles. Natural Merchants, Inc. Best Buy. —K.O.  
abv: 11%  
Price: $15

**Pizzolato 2018 Fields Frizzante (Prosecco).** Made with organically farmed grapes, this opens with enticing aromas of citrus blossom and Bartlett pear. The bright palate delivers white peach, lemon zest and almond alongside crisp acidity and refined bubbles. Natural Merchants, Inc. Best Buy. —K.O.  
abv: 11.5%  
Price: $13

These Best Buy Proseccos are designed for everyday drinking, easy meal pairings and affordable special occasion options. Both Proseccos are Brut in style, under 13 g/l sugar.
Award-Winning Proseccos – Pizzolato Fields Prosecco Spumante and Frizzante

Our winery partner La Cantina Pizzolato proudly produces 90+ Point Pizzolato Fields Proseccos, in both Frizzante and Spumante styles, both made with 100% organically grown grapes, certified Vegan and Non-GMO Project Verified.

91-point Pizzolato Fields Prosecco Spumante has a charming and colorful label and bottle, designed to appeal to a consumer seeking a fresh and lively experience. It’s perfect for parties and special celebrations or any meal calling for a bold sparkling option. This Prosecco has 5.1 bars of atmosphere/pressure, creating vibrant and long-lasting bubbles. The suggested retail price of $14.99 makes it perfect for every occasion. Pizzolato Fields Prosecco Spumante can be found at Whole Foods and other fine retailers and restaurants nationwide.

90-point Pizzolato Fields Prosecco Frizzante has consistently received national recognition as one of the top-value sparkling wines. At the suggested retail price of $12.99, it’s the perfect sparkler for every day drinking, from aperitivo to the main course. Last year Wine Enthusiast rated this amazing sparkler as #2 on their Top 100 Best Buys of 2018, with 91 points (2016 vintage). Click here to find out more about Pizzolato Fields Prosecco and enjoy a great cocktail recipe. Pizzolato Fields Prosecco is available at fine retailers nationwide.

Frizzante vs. Spumante Prosecco

Both frizzante and spumante describe the level of effervescence (i.e. the strength of the bubbles) in a bottle of sparkling wine. Wines labeled ‘frizzante’ are gently sparkling, while wines labeled ‘spumante’ are more effervescent and fully sparkling. Both types of Prosecco are produced using the charmat method. Once primary fermentation has been completed, the winemaker induces a secondary fermentation with a mixture of yeast and sugar and seals the wine in a stainless steel tank to trap the CO2 inside (which makes the bubbles). How long the CO2 is trapped in the wine dictates how bubbly the final product will be. Frizzante takes around 30 days and Spumante around 40 days. Frizzante wines stay under 2.5 bars of atmosphere/pressure while Spumante wines are >3.5 bars and usually between 5 and 6 bars.
Frizzante Prosecco is a traditional Italian effervescent wine for everyday drinking. Many restaurants and family dinner tables in Italy will offer a carafe on the table at the beginning of the meal, as a way to cleanse the palate and entice the taste buds for the meal to come. Frizzante Prosecco also pairs well with a variety of foods including salads, seafood, and creamy soups. The Veneto Prosecco is often paired with Italian salumi and cheese, and truly reflects the essence of the region in which it’s created. The traditional Spago string closure is often used, along with a cork. Only frizzante Prosecco can be closed this way due to the lower level of CO2.

Spumante Prosecco is a fully sparkling wine, perfect for special occasions or anytime a more fully sparkling experience is desired. Spumante produces the characteristic foam when poured as they are more effervescent and complex. A “mushroom” cap and cage is compulsory with spumante, and adds an air of elegance to the overall presentation. Spumante Prosecco be served as an aperitif, with meals or with sweets, standing up incredibly well to high-fat, rich meals and desserts.

La Cantina Pizzolato – 5 Generations of Quality Winemaking

The Pizzolato family has been working in the agricultural sector for more than five generations, consistently living in harmony with nature and the environment. The winery combines five generations of farming history and tradition with a deep commitment to organic wine production. This consideration of the natural world creates Italian organic wines of the highest quality.

Cantina Pizzolato has infused sustainability into every aspect of the production process: the use of green energy, half of which is self-produced thanks to a photovoltaic system on the roof of the winery; the reduction of waste through innovative and energy-efficient machinery; the automatic on-off switches for the light systems; the localized thermostats; and the phyto-purification and reduction of water consumption in the vineyards through micro-irrigation. These are some of the many sustainable commitments that La Cantina Pizzolato has made within their ecosystem, showing how through some small gestures and cutting-edge systems it is possible to limit the energetic impact of the winery. True expressions of a promise to respect the local environment and society.

Look for both Pizzolato Fields Proseccos at fine retailers and restaurants nationwide.