

PIZZATO

▪ VINHAS E VINHOS ▪

Pizzato DNA99 Single Vineyard Merlot 2008

I.P.V.V.

1999, the first winegrowing vintage for PIZZATO, only 15.500 bottles were made; the wine was the Pizzato Merlot 1999. When launched, by Sept, 2000, the Pizzato Merlot 1999 became the 'reference' wine for the merlot varietal potential in Vale dos Vinhedos/Serra Gaúcha area. Currently, the merlot is considered the best varietal for red wines in Serra Gaúcha/Vale dos Vinhedos.

So, taking the same vineyard that provided grapes for Pizzato Merlot 1999 as the origin, PIZZATO presents this very exclusive Merlot made only in years which presented a growing season that resembled the 1999 one. That's the reason the wine was called dna99: same location/vineyard, older vines, lower production, similar growing season and same people behind the winegrowing.

Highlights:

93 points **Weinwirtschaft** (Germany)

93 points **Decanter** (Steven Spurrier)

92 points "Guia **Adega** de Vinhos do Brasil 2013/2014"

Best Brazilian wine among reds, whites and sparklings at "Guia **Adega** de Vinhos do Brasil 2013/2014"

90 pontos Guia **Adega** de Vinhos do Brasil 2012/2013

17.5 points **Purple Pages by Jancis Robinson**

Best Brazilian wine at "Top Ten Brazilian Expovinis 2011"

Best Brazilian still wine at "Top 6 Brazil" at Decanter Magazine



WINE FEATURES

Full bodied, elegant.

To be enjoyed now or to age (very good aging potential).

1st use French oak barrels aging; 'garagiste' toasting

Very exclusive and limited production: 4.300 bottles.

TASTING NOTES*

Dark red with purple traces, dense; ripen red fruit, red fruit syrup, plum, spices, chocolate traces in the nose; well balanced, soft tannins, medium

to high bodied, long finish with spices, prune and moca aftertaste.
* average perceived

FOOD PAIRING

Beef or game. Medium spiced or mushroom based pastas and risottos, matured cheese.

SERVING

The best drinking temperature range is 16 – 18 °C (60 – 64 °F). Decanting would improve it.

SPECIFIC VINTAGE DATA

Bottles: 4.300 bottles, numbered; bottled at origin as a single lot bottling;

Tech data:

Alcohol (% vol.) : 14

Residual sugar(g/l) : 2.3

Total acidity (g/l tartaric acid equiv.): 5.92

pH: 3.65

Barrel stage (months): 11 (1st use), French oak, specialty toasting

Vintage dates: March, 2008

VINEYARD

Name: *Santa Lúcia, Vale dos Vinhedos*

Region: *Vale dos Vinhedos, D.O.*

Location: *29°10'17.91"S, 51°36'05.59"O, 495 m.a.s.l.*

Vineyard Design: *N-S row orientation, VSP. 22 years old vineyard.*

Soil: *rocky clay basaltic origin*

Harvest: *hand picked*

WINEMAKING

The grapes were destemmed, crushed and fermented in temperature-controlled stainless steel tanks, with a 15-day maceration time; then it was naturally malolactic fermented. The wine was aged on 1st use French oak barrels for 11 months before to bottling. The toasting policy for the barrels is intended to highlight the Merlot potential (garagiste toasting).

the PIZZATO winery

The winery is established in Vale dos Vinhedos – the premier Geographical Indication area ever in Brazil – sourcing grapes from two vineyards: Santa Lucia Vineyard, Vale dos Vinhedos (26 hectares) and Doutor FAUSTO Vineyard, Serra Gaúcha (19 hectares). Contact info:

PIZZATO Vinhas e Vinhos

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