

# 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).

1<sup>st</sup> 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 (1<sup>st</sup> 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 1<sup>st</sup> 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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