

# PIZZATO

▪ VINHAS E VINHOS ▪

## Pizzato DNA99 Single Vineyard Merlot 2012

### D.O.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 makes 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, or something like ‘1999’s Pizzato Merlot DNA’.

### Historical Highlights:

- ✓ 94 points **Decanter** Wine Magazine
- ✓ 93 points **Decanter** (Steven Spurrier)
- ✓ Best Brazilian wine at “Top 6 Brazil” at Decanter Magazine, October 2016
- ✓ Best Brazilian still wine at “Top 6 Brazil” at Decanter Magazine, 2013
- ✓ 93 pontos **Weinwirtschaft** (Germany Wine Magazine)
- ✓ Best Brazilian wine among reds, whites and sparklings at “Guia Adega de Vinhos do Brasil 2013/2014”
- ✓ Best Brazilian wine among reds, whites and sparklings at “Guia Adega de Vinhos do Brasil 2015/2016”
- ✓ 92 points “Guia Adega de Vinhos do Brasil 2013/2014”
- ✓ 92 points “Guia Adega de Vinhos do Brasil 2015/2016”
- ✓ Wine Enthusiast Highlighted as top Brazilian wine/sparkling
- ✓ 17.5 points **Purple Pages by Jancis Robinson**
- ✓ Best Brazilian wine at “Top Ten Brazilian Expovinis 2011”

### 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 (noisette).

Very exclusive and limited production:



## TASTING NOTES\*

Dark red with purple traces, dense; ripe 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 mocha 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

**Vintage dates:** March 2012 1<sup>st</sup> week

**Bottles:** 4.450 bottles, all numbered (Pizzato's and D.O.V.V.); bottled at origin as a single lot bottling;

### Tech data:

Alcohol (% vol.) : 13.5

Residual sugar(g/l) : 2.4

Total acidity (g/l tartaric acid equiv.): 6.22

pH: 3.54

Barrel stage (months): 13 (1<sup>st</sup> use), French oak, specialty toasting

## 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 (no inoculation). The wine was aged on 1<sup>st</sup> use French oak barrels before 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 winery owned vineyards: Santa Lucia Vineyard, Vale dos Vinhedos (26 hectares) and Doutor FAUSTO Vineyard, Serra Gaúcha (19 hectares). Contact info:

PIZZATO Vinhas e Vinhos

Via dos Parreirais s/n – Santa Lúcia – Vale dos Vinhedos  
95711-000 Bento Gonçalves RS Brazil

Phone (english speakers): +55 54 98136 0164

Email: pizzato@pizzato.net

Site: <http://www.pizzato.net>

Facebook: <http://www.facebook.com/PIZZATO.Vinicola>