

Cantina Pizzolato's Vino Piwi bianco spumante "Hoopa"

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Some wineries embraced organic farming when it became a marketing trend; others were already doing it when it meant swimming against the current, taking risks, and letting go of certainties. Cantina Pizzolato unquestionably belongs to the second category. Founded in 1981 and rooted for five generations in the heart of the Treviso area, the winery chose the path of organic and vegan farming well ahead of its time, long before sustainability became a buzzword.

Pizzolato's commitment is a genuine production philosophy: respect for the environment, for the health of those who work the land, and for those who will drink the wine comes before commercial calculation. A consistency that today finds recognition in the Equalitas certification, in its status as a Benefit Corporation, and in a place among the thirty most

beautiful wineries in Italy – yet one born from deep conviction, never driven by market pressure.

The decision to focus on PIWI grape varieties – disease-resistant cultivars developed through research and crossbreeding between *Vitis vinifera* and American vines – is yet another expression of this vision. Growing PIWI means drastically reducing vineyard treatments, cutting environmental impact, and looking honestly toward the future of viticulture. Once again, it is a bet rather than an easy choice.

“Hoopa” is made from Johanniter grapes, white-vinified at controlled temperature and then refermented to achieve a delicate perlage. In the glass it shows a bright straw yellow. On the nose it offers a small tropical journey: pineapple and mango take centre stage, alongside floral notes of wisteria and light citrus hints. On the palate it is dry and well-balanced, with a fine and persistent perlage and an almost imperceptible residual sugar that makes it extremely easy-drinking and versatile at the table.

The name – curious and poetic – comes from the language of the Hupa people of northwestern California and it means “language of the people who inhabit the Hoopa Valley”: a small tribute that speaks to this winery’s attention to distant stories and cultures.

We paired it with a classic but varied aperitivo spread: a board of cheeses and cured meats, smoked salmon canapés, and a plate of vegetable tempura. The verdict? Full marks. Its acidity and fine perlage cleanse the palate of the richness of the cured meats and the oiliness of the tempura, while the fruity, tropical note plays beautifully with the delicacy of the salmon. A wine that fully delivers on its versatility at the table.

Company Profile

Founded in 1981 with five generations rooted in the heart of the Treviso area, Cantina Pizzolato is a pioneer in the production of certified organic and vegan wines, result of a sustainable approach that enhances territory, culture and landscape.

Società Benefit with Equalitas Certification, it is recognized among Italy's 30 most beautiful wineries for architecture and design. Each bottle blends tradition and innovation, with a focus on responsible practices in the vineyard and in the winery, transforming wine into an authentic experience that respects the environment and expresses a conscious future.

CANTINA PIZZOLATO

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