



KING VALLEY WINEMAKERS

## Pizzini Brachetto 2022

*Tier 1 – Sparkling Italians, Le cose belle arrivano quando no le cerchi – beautiful things come when you're not looking – and Italian sparkling makes every day and any moment a celebration.*

### TECHNICAL INFORMATION

Varietal percentage: 100% Brachetto

Picked: March 2022

Area harvested: 2 Ha

Yield: 55 HI/Ha      Average brix: 21

Disgorgement date: NA

Dosage: NA

### VINTAGE 2022

Every vintage has its challenges, and the odds were certainly stacked against us this year. The cool temperatures and incessant rain kept us on our toes, however there is always a silver lining. The cool vintage delivered us near optimal ripening condition with daily temperatures above 15 degrees Celsius before 9am and not rising above 30 degrees until late afternoon. These conditions were perfect for maximum flavour and colour development and as a result the wines we have made this vintage, both reds and whites, are of exceptional quality.

### VINIFICATION

The Brachetto grapes were gently pressed to get the juice off the skins, which reduces the phenolic and enhances the beautiful aromatic varietal characters. To keep the wine as fresh as possible it was fermented until it reached 5.5% alcohol, to retain strong aromatics and sweetness. The wine was then bottled under pressure to maintain a nice level of fizz to tickle the tongue and keep it zingy.

### MATURATION

Fermentation vessel: Stainless steel

Type of oak: No oak used

Fining agent: Gelatine

Filtration: Crossflow filtration

### THE WINE

Lightly sparkling and low in alcohol. Featuring bright watermelon and berry notes, this wine starts sweet and finishes dry. A perfectly balanced and refreshing drink on its own or for something different add fresh ginger, mint and lime, it's a real crowd pleaser.

### FINAL ANALYSIS

Acid: 8.2 g/l

Residual sugar: 138g/l

pH: 3.3

Alcohol: 5.5% Alc/Vol

Bottled: April 2022

Released: April 2022

Rec Retail: \$24



[www.pizzini.com.au](http://www.pizzini.com.au)

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