



KING VALLEY WINEMAKERS

Pizzini Brachetto 2023

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 2023

Probably one of our most challenging vintages for some time. It was very cold and wet for most of the growing season, causing our soils to be wet and soggy. There were even springs developing at some points in the middle of the vineyard which resulted in a few bogged tractors requiring some clever problem solving. The cold and wet also gave rise to high disease pressure and we are very thankful our team looked after the vines so well, protecting the crops from downy mildew. Thankfully the summer arrived late in December and dried out the vineyards allowing us to still produce some great wines in a very challenging year.

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 strawberry 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: 180g/l

pH: 3.3

Alcohol: 6.7% Alc/Vol

Bottled: April 2023

Released: November 2023



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