



KING VALLEY WINEMAKERS

Pizzini Nonna Gisella Sangiovese 2022

Tier 2 La Famiglia - Our wines are a family - each one their own character.

Story - Pasta maker and peacekeeper, Nonna Gisella had a way with people... and words. Cosa c'è di nuovo, non è ridicolo—What is new is not ridiculous.

TECHNICAL INFORMATION

Varietal percentage: 100% Sangiovese
Region: King Valley

Average brix: 23- 25
Picked: March-April 2022

The fruit for this wine currently comes from a selection of our vineyard sites that naturally produce medium-bodied wine styles. Over time this wine may evolve to include specific parcels of fruit selected from within the King Valley region.

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 winemaking process involves a number of techniques including cold maceration and hot fermentation. Cold maceration sees the grapes crushed into a stainless tank at around 8 degrees Celsius so it inhibits the onset of fermentation while keeping the skins and juice in contact with each other for an extended period; it allows some wild ferment characteristics to slowly begin before a Brunelo yeast is added. This type of fermentation results in more fresh, fruity and boiled lolly aromas in the wine. Hot fermentation is where fermentation temperatures are close to 30 degrees, this process adds a chalky texture to the tannins and contributes to the long length and savoury characters that are typical of Pizzini Sangiovese. This wine is aged in a mixture of large format oak barrels and barriques with some batches aged in stainless steel tanks to maintain vibrancy and freshness.

MATURATION

40% Oak & 40% Stainless steel tanks, 20% plastic tanks

Oak portion: Gamba, 35% Nevers, 35% Allier, 30%

Oak age: All old oak

Filtration: Cross flow

Oak toasting: 100% medium

THE WINE

This vibrant wine is ruby in colour with a red brick hue. Initially the nose shows fresh cherry and dried herbs. As the wine opens up in the glass we see blood plums and berries, synonymous with this wine. This easy drinking Sangiovese has it all; earthiness, spiced plums, cherries, chocolate and dried Italian herbs. The savoury finish is met with soft and well-balanced acidity. It is the perfect pizza wine and is also fabulous with a bowl of Nonna's Spaghetti Bolognese.

FINAL ANALYSIS

Alcohol: 13.1% Alc/Vol

Acid: 3.55 g/L

TA: 6.19 g/L

Bottled: August 2022

Released: December 2022



www.pizzini.com.au

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