



KING VALLEY WINEMAKERS

## Pizzini Teroldego 2022 - Preservative Free

*Tier 3 King Valley Craft – The King Valley is home to abundant beauty and extraordinary wine, thanks to its cool climate and fertile soil. It is also a place of inspiration, tenacity and ingenuity. This is where, for generations, Pizzini have been experimenting with – and perfecting- diverse and innovative Italian varieties.*

*Story - Diversity. Expression. Purity. Our place in the King valley – with its gently undulating slopes providing a wide range of microclimates – is the perfect home for crafting nuanced and characterful Italian varieties.*

### TECHNICAL INFORMATION

Varietal percentage: 100% Teroldego

Picked: April 2022

Area harvested: 2 Ha

Yield: 60 Hl/Ha

Average brix: 25

*Joel Pizzini created this wine to honour his Nonno (Roberto Pizzini) and the family's northern Italian roots. On a visit to Italy, Joel was introduced to 'the prince of Northern Italian varieties', Teroldego, by his cousin – Joel knew instantly that this was a variety he wanted to grow in the King Valley.*

### 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

Whole bunches of Teroldego were hand harvested and placed in the bottom of open top fermenters, which helps to create more floral characters and elegance in the wine. The remaining grapes were crushed and pumped on top then cooled to below 10 degrees Celsius. We maintained a low temperature for 5 days allowing natural fermentation to begin before moving the tanks into the sun to warm up and adding yeast to continue fermentation. The tanks were hand plunged to encourage soft extraction of flavour and chalky silky tannins. The grapes were lightly pressed and the wine placed into stainless steel for 5 months before bottling with no preservatives added.

### MATURATION

Type of oak: nil

Oak age: stainless steel

Oak toasting: nil

Fining agent: NIL

Filtration: Cross flow filtration

### THE WINE

An intense purple colour with a bright ruby hue. Aromas of fresh berries leap from the glass; redcurrant, raspberry, blackberry and hints of dried herbs. This follows onto the fruit driven palate where you will experience a melody of berries, sweet herbs, and dark chocolate. The tannins are soft and chalky with plenty of length, making want more. Enjoy with Italian pork sausages and polenta.

### Final Analysis

Alcohol: 13.8% Alc/Vol

Acid: 6.1 g/L

pH: 3.53

Bottled: September 2022

Release: December 2022

