



KING VALLEY WINEMAKERS

Pizzini Moscato 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% Moscato Giallo Yield: 59Hl/Ha

Picked: March 2022

Average brix: 21

Area harvested: 1.5 Ha

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 grapes were hand harvested, crushed and pressed. The juice was then fermented in stainless steel at a cool temperature of fourteen degrees Celsius. Once the fermenting wine had reached approximately 5.5% alcohol the ferment was stopped. This keeps the wine with the perfect level of sweetness and fantastic grapey aromas. The wine was then bottled with refreshing bubbles resulting in a sweet fizzy wine.

MATURATION

Fermentation vessel: stainless steel

Fining agent: Isinglass & milk products

Type & percentage of oak: nil

Filtration: sterile

THE WINE

Musk sticks and traditional lemonade tickle your nose and continue to the palate with a refreshing tingling fizz where bubbles add to the freshness of the wine. The finish is zesty and semi dry, perfect for any time of the day and best with good friends. Try adding crushed berries to your glass.

FINAL ANALYSIS

Alcohol: 6% Alc/Vol

Residual sugar 82g/l

Acid: 8.35g/L

Bottled: June 2022

pH: 3.33

Released: July 2022

