

L'Aquila Nebbiolo 2021

Tier 4 Strength of site – Every site tells a story. A story of our family, a story of our place, a story of our culture. And each site story is beautifully captured in every bottle. You'll know when you taste it. It's honest, singular, pure – it is the most authentic expression of the land and a reflection of the intentions as wine growers and makers.

Story - A tale of two vineyard sites - each with differing aspects, elevations and soil types. Each parcel of fruit providing attributes to the wine. The result is a wine with bright berry and rose petal flavours that then give way to darker, richer elements across the palate. A food wine that will have you eternally seeking your most memorable meal for years to come.

TECHNICAL INFORMATION

Variety percentage: 100% Nebbiolo Area harvested 1.7Ha
Picked: March 2021 Average brix: 24.5

Yield 25HI/Ha

VINTAGE 2021

Winter 2021 was the wettest winter we had seen in 10 years, slow steady rains helped to penetrate the soil and provide good moisture to the vine roots. Vine health was high and vine growth very strong which provided some extra pressures in terms of vine management. The steady rain stopped and we had a cooler than usual summer which meant the vines spent more time in the optimal temperature range for flavour and phenolic development (between 15 and 30 degrees Celsius). These ideal conditions resulted in what winemakers refer to as a 'vintage year', where optimal conditions result in high quality and reasonably high yield. The last time we saw such great conditions was in 2002.

VINIFICATION

Since 2003, we have developed new plantings of Nebbiolo with a clone called 220. We had noticed that our best fruit was coming from dry ridges, so our new plantings have been on premier ridge sites. The resulting wines have been richer in colour and concentration of flavour. The grapes for this wine were hand harvested then crushed and de-stemmed. Fermentation started immediately and the juice was inoculated with a yeast strain form Barolo (a region famous for producing Nebbiolo). Fermentation lasted for about five days before the wine was lightly pressed and then allowed to finish fermentation in oak barrels where polymerising helps to soften and round the tannins. Finally, the wine went through malolactic fermentation and was then aged in barrel for 14 months.

Maturation

Type of oak (%): Gamba, Fontainebleau 50%, Jupillies 25%, Allier 20%, Nevers 5%

Oak Age: 20 % New oak

Oak toasting: 100% medium

Fining agent: Light egg white finning

Filtration: cross flow

The Wine

Classic Nebbiolo colour, garnet with a deep brick red hue. On the nose, the wine displays typical Nebbiolo characters of rose petal and violets, with aniseed and cedar notes keeping your attention. The palate is deep, structured and powerful, all elements we pride ourselves on when working with special varietals. On the palate, dark fruits, spiced plums, liquorice and subtle mandarin lead us to solid earthy tannins, and a lingering, generous finish. Perfect with a winter duck ragout.

Final Analysis

Alcohol: 13.9 % Alc/Vol Bottled: July 2023

Acid: 6.64g/L Released: September 2024 pH: 3.51

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