



KING VALLEY WINEMAKERS

Pizzini Arneis 2024

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

Story - Like Alfred Pizzini, Arneis is a tricky character—a real little rascal. It's all in the timing—you need to be quick to harvest and slow to bottle. But when timed just right, the rewards are immense. Featuring beautiful ripe pear characters, this Arneis is fresh, rich and savoury. Trouble worth getting in.

TECHNICAL INFORMATION

Varietal percentage: 100% Arneis
Picked: February 2024
Area harvested: 3 Ha

Yield: 68HI/Ha
Average brix: 22.0

VINTAGE 2024

The season commenced much like the last three years; it was quite wet and cold so we were bracing ourselves for quite a challenging year. However, conditions changed, the consistent rain stopped, and we began to experience some warm, dry weather. The summer was perfect with beautiful grape growing conditions. Morning temperatures were around 15 degrees by 9am and daily temperatures peaked at 30 degrees by 3pm which are perfect vintage conditions for producing great whites and reds. There will be some amazing wines from this vintage, both to drink now and for long term aging.

VINIFICATION

The Arneis was machine harvested at night. The fruit was crushed, de-stemmed and pressed lightly to minimise extraction of any harsh tannins. The juice was inoculated with an Alsatian yeast and fermented at a cool temperature (14 – 15 °C) to allow the best extraction of varietal expression and aromatics. The wine then spent six months in contact with yeast lees to add complexity and to give more roundness and texture to the wine.

MATURATION

Fermentation vessel: Stainless steel
Type of oak: nil

Fining agent: Vegetable product
Filtration: Cross flow

THE WINE

Vegan friendly. This wine is straw colour with lime green hues. The aromatic nose displays floral, citrus and pear characters then leads into subtle grassy undertones. The palate is flavoursome and complex with pear and subtle quince characteristics. As the wine opens, the palate extends to apricots, almonds and hints of citrus, with our trademark bone-dry finish, lovely grainy texture and long length. Enjoy with spicy Thai basil prawns.

FINAL ANALYSIS

Total Alcohol: 12.5% Alc/Vol
Total Acid: 6.5g/l
Total pH: 2.98

Bottled: July 2024
Release: August 2024



www.pizzini.com.au

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