



Pizzini Per Gli Angeli 2010

Technical Information

Varietal percentage: 100% Trebbiano
Picked: February 2010
Pressed: May 2010

Yield: 150L/Tonne
Average brix: 18.0
Area harvested: 0.2Ha

Vintage 2010

2010 started much the same as 2009 with bud burst occurring mid to late September for most of our vineyards. It was quite a cold November with the exception of one week of very hot drying temperatures which required irrigation to maintain vine health. December was of average temperatures but the nights were also warm, which helped to increase the rate of ripening. Some nights while picking (the whites) the temperature was still 18 degrees celcius at 3am. It also was quite a wet year. All the whites were picked before a three day deluge measuring 5 ½ inches. The whites are showing lovely concentration with vibrant fruit and complexity, the reds will have great varietal character with medium term aging potential

Vinification

Fruit is harvested a little green and with an alcohol potential of about 9 - 10%. It is hand picked so there is minimal damage to the grapes. The fruit is then placed on racks to dry which can take up to 4 months.

Once the grapes have dried and look almost like sultanas they are pressed, this process takes about a week. Some of the juice is pressed out then is placed back over the dried grapes which helps them to re-hydrate and to extract some more lovely flavours, this process is repeated up to five times. Mixing the pressed juice with the skins also makes it easier to press.

The resulting juice has a potential alcohol of about 27%. After the final pressing, the juice is transferred to small 100 litre barrels where it is left to ferment for about two years and then age for a further three years before bottling.

Maturation

Fermentation vessel: Oak
Type of oak: 100% Gamba Allier
Oak age: New

Fining agent: nil
Filtration: sterile pad filter
Oak toasting: medium

The Wine

The colour is rich and golden. The aromas are concentrated and powerful, with notes of caramel, spices, toffee, honey and honey leaping from the glass. The palate is soft, round and rich, with notes of golden syrup, coffee, and roasted nuts following to the palate. The wine has a smooth luscious texture and a very long slow burning finish.

Final analysis

Alcohol: 14.0 % Alc/Vol
Acid: 7.6 g/L
pH: 3.62

Bottled: August 2017
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www.pizzini.com.au

For wine information contact Joel Pizzini, winemaker Ph 0429 401 732 E joel@pizzini.com.au

For bottle shots, stockists and general information contact Natalie Pizzini Ph 0409 408 587 E natalie@pizzini.com.au