



## **Pizzini Coronamento Nebbiolo 2015**

*Coronamento is an Italian word and translates to "fulfilment of one's dreams"*

### **Technical Information**

Varietal percentage: 100% Nebbiolo  
Picked: 15th April 2015  
Area harvested: 0.5 Ha

Yield: 45 HI/Ha  
Average brix: 25

### **Vintage 2015**

An absolute cracking vintage for the King Valley, one of the best in recent times! We had near perfect conditions, with a cool dry summer and warm dry autumn, providing steady warm days and cool nights, which are ideal for ripening grapes. These conditions allow the flavours and aromatics to develop in balance with the sugars as the grapes ripen. During vintage, our local scientist said that these conditions would produce vibrant whites, and reds with great flavour, colour and tannin; already we can see that we have some amazingly good wines to look forward to from 2015, with great drinkability and longevity.

### **Viticulture & Vinification**

The fruit selected for the Coronamento is grown on the highest vineyard site on our King Valley property (350 meters above sea level). The vineyard was planted using a new clone of Nebbiolo named Nebbiolo 230. When selecting the grape bunches for this wine we select the best, based on the general vine health and the cane's maturity, looking for full cane lignifications; then the individual bunch maturity, making sure it has not been over exposed, and has full colour change; then the fruit. The fruit is tasted focusing on the tannins, ensuring they are ripe and without green edges, the seeds are also looked at to ensure they are fully brown, dry, and taste nutty, without green notes; finally the flavour of the grapes is assessed.

After harvest the grapes are crushed and de-stemmed into small fermentation vats and inoculated with a Barolo yeast which allows maximum varietal characters to come through. The fermentation is allowed to reach 30 degrees Celsius where it is maintained. Fermentation lasts for 4 to five days; the wine is then lightly pressed and transferred to new French oak barrels where it ages for two years.

### **Maturation**

Fermentation vessel: Oak barrel  
Oak type: Gamba French, tight grain 225l barrique  
Fining agent: egg white  
Filtration: Polypropylene

### **Wine**

Deep garnet red in colour with complex aromas of dried roses, cinnamon oak, spice, dark fruits, earth and an underlying tarriness. The palate is rich and powerful with flavours of star anise, prunes and chocolate. The textured tannins and full flavour make for a wine of great poise and structure. Enjoy with salty spiced pork ribs.

### **Final Analysis**

Alcohol: 13.8% Alc/Vol  
Acid: 6.8g/l  
pH: 3.45

Bottled: August 2017  
Released: October 2019

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[www.pizzini.com.au](http://www.pizzini.com.au)

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