



Pizzini Verduzzo 2019

Varietal percentage: 100% Verduzzo
Picked: March 2019
Area harvested: 0.86Ha

Yield: 68HI/Ha
Average brix: 23.0

Vintage 2019

Winter was relatively dry, but lots of snow on the Alps helped to fill dams and rivers in preparation for the growing season, which was even with near perfect conditions. With the prediction of a dry summer we chose to irrigate the vineyards during October to assist and maintain vine health. We also had a storm in December which produced 100mm of rain, which was very timely and helped to keep the vineyards in good condition for the summer temperatures experience in late January.

Harvest ran smoothly helped by great weather. Grapes were in perfect condition and we are really pleased with the quality of all the exciting wines produced from vintage 2019.

Vinification

The grapes were hand harvested and whole bunch pressed with only the free run juice collected. The juice was fermented in stainless steel tanks at fourteen degrees Celsius and once dry, the lees were stirred once a week for five and a half months prior to bottling. A parcel of about 30% was aged in old French oak barriques and underwent partial malo-lactic ferment for three months to provide subtle toasty nutty influences to the aromatics and texture on the palate.

Maturation

Fermentation vessel Stainless steel 65%, 35% oak. All old barrels

Type of oak: Gamba, Water Bent, Nevers

Fining agent: skim milk and Isinglass

Oak toasting: Medium

Filtration: crossflow Filtration

The Wine

The wine is pale straw in colour with an olive green hue. The nose displays complex aromas of cinnamon spiced apple and soft herbal notes, complemented by ripe tropical fruits, pears, white peach and toasty nutty characters. The palate is velvety, soft and round. The wine has mouth filling texture and nicely balanced acidity with flavours of ripe pears, toasted almonds, pineapple, spices, and fleshy ripe peach. The length on this Northern Italian varietal lingers with soft vanilla notes, from the 35% oak, Best with Spiced pork belly, and a Waldorf salad.

Final Analysis

Alcohol: 14.1 % Alc/Vol
Acid: 6.2 g/L
pH: 3.38

Bottled: December 2019
Released: April 2020



For bottle shots, stockists and
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