



KING VALLEY WINEMAKERS

## Forza di Ferro Sangiovese 2022

*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 - This wine tells a story of site – the influence of elevation, soil type, soil density and aspect. Winemaking techniques that celebrate typical Sangiovese characters are used to produce an exceptional Sangiovese.*

### TECHNICAL INFORMATION

Varietal percentage: 100% Sangiovese      Picked: March 2022  
Region: King Valley                              Average Brix: 23-25  
Site selection: single vineyard

*Forza di Ferro is Italian for Strength from Iron. A single vineyard selection from our vineyard block D5 with red volcanic, iron rich soils that consistently provide high quality fruit. After barrel aging we then make a selection of the best tasting barrels.*

### VINTAGE 2022

Every vintage has its challenges, and the odds were certainly stacked against us this year. The cool temperatures and incessant rain kept us on our toes, however there is always a silver lining. The cool vintage delivered us near optimal ripening conditions with daily temperatures above 15 degrees Celsius before 9am and not rising above 30 degrees until late afternoon. These conditions were perfect for maximum flavour and colour development and as a result the wines we have made this vintage, both reds and whites, are of exceptional quality.

### VINIFICATION

Grapes are selected from identified patches in our leading Sangiovese vineyards at 380m elevation. The fruit is crushed and de-stemmed into 3 tonne stainless steel fermenters. The juice and skins are then pumped through a heat exchanger to cool to less than 8°C and left for 4-5 days without adding yeast. On the 5th or 6th day the fermenters are warmed up and yeast is added, at this stage the grapes have already started a wild yeast ferment. This method of fermentation helps to create wines that are fleshy and juicy with softly textured tannins. A small portion of the wine spends time in a cement tank which keeps the wine tight and floral, the remainder spends between 14-18 months in a barrel (most in 3000L but around 10% in barriques to add richness) before blending. It is aged in bottle for a further 6 months prior to release.

### MATURATION

Type of Oak (%): 100% Gamba, 100% Allier.  
Oak Age: 15 % New oak                      Oak Toasting: no toasting  
Finishing agent: nil                              Barrel size: 3000L and barriques

### WINE

The wine is a deep brick red colour with a purple hue. Aromas of five spices, ripe plum, strawberry, cloves, and nutmeg are intense and pure. As the wine evolves in the glass nuances of tar, earth, leather, rosemary, hints of orange myrtle and Chinese five spice emerge. The palate is fine and elegant with fine chalky tannins. Vibrant acidity forms the cornerstone of the wine to bring the flavours and the aromas together. Would be perfect with a rare lamb fillet.

### FINAL ANALYSIS

Final alcohol: 14.2% Alc/Vol                      pH: 3.53                      TA: 5.4 g/l  
Bottled: August 2023                                      Release: March 2024

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

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