



KING VALLEY WINEMAKERS

## Pizzini Barbera 2022

*Tier 3 King Valley Craft – The King Valley is home to abundant beauty and extraordinary wine, thanks to its cool climate and fertile soil. It is also a place of inspiration, tenacity and ingenuity. This is where, for generations, Pizzini have been experimenting with – and perfecting- diverse and innovative Italian varieties.*

*Story - Diversity. Expression. Purity. Our place in the King valley – with its gently undulating slopes providing a wide range of microclimates – is the perfect home for crafting nuanced and characterful Italian varieties.*

### TECHNICAL INFORMATION

Varietal percentage: 100% Barbera  
Region: King Valley

Picked: March 2022  
Average Brix: 24

### 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

The Barbera grapes were machine picked and then fermented with an inoculated yeast called BM45, famous in Tuscany. The ferment temperatures reached and were maintained at 30 degrees for a short time to extract flavours from the grapes. The ferment was cooled to 23 degrees to retain fresh fruit characters and reduce tannin extraction. Once the wine finished alcoholic fermentation, the free run juice was drained and the skins lightly pressed. The wine settled for a day before it was transferred to barrels for malic acid fermentation and barrel aging for 12 months before being blended, fined and bottled.

### MATURATION

Fermentation vessel: 16% new oak      Fining agent: egg whites  
Oak toasting: 100% Medium      Filtration: earth filtration

### THE WINE

The wine is a deep purple colour. On the nose you are greeted with red fruits, blackberry, boiled lolly, cassis, chocolate and blood plums, which lead to aromas of sweet charry oak, dried herbs and an earthy savouriness. The palate is soft, well rounded and juicy, with chalky textured tannins that run the length of the palate and balanced acidity. Flavours of plums, chocolate, red fruits and sweet oak layer the palate resulting in a bright, fleshy wine, suitable for short to mid-term cellaring.

### FINAL ANALYSIS

Alcohol: 12.5 % Alc/Vol  
Acid: 6.3g/L  
pH: 3.57

Bottled: June 2023  
Released: July 2023

