



KING VALLEY WINEMAKERS

Pizzini Canaiolo 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% Canaiolo
Region: King Valley
Area harvested: 2 Ha

Picked: April 2022
Average Brix: 25
Yield: 28.3 Hl/Ha

Canaiolo (pronounced cahn eye OH loh) is an Italian grape variety that is well known for its colour enhancing attributes. It is one of the original varieties of Tuscany and is usually blended in the Chianti styles of Italy. Our Canaiolo vines are planted on a warm site where soils are quite dry. Canaiolo prefers a temperate environment, which allows fruit to ripen later in the growing season.

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 Canaiolo grapes were machine picked and then fermented with an inoculated yeast called BM45. The ferment temperatures reached and were maintained at 30 degrees for a short time, to extract flavours from the grapes before being cooled to 23 degrees which helps 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. It was aged in barrel for 12 months before being blended, fined and bottled.

MATURATION

Type of oak: 20% Gamba, 30% Nevers, 20% Fontainebleau, 30% Allier
Oak age: 20% new oak
Filtration: Crossflow

Oak toasting: 100% medium
Vegan Friendly

THE WINE

The wine is very deep in colour, with a purple hue. The nose is dense and complex with aromas of violets, sweet-spiced cherries, hints of dusty oak, blackberries, plums, licorice and tar. The palate is firm but the tannins are round and textured. It is a solid wine with flavours of plums, cherries, chocolate and coffee. Enjoy with Katrina's Osso Bucco and Italian styled polenta.

FINAL ANALYSIS

Final alcohol: 13.8% Alc/Vol
Bottled: June 2023
pH: 3.57

Final acid: 6.1 g/L
Released: August 2023

