



KING VALLEY WINEMAKERS

Pizzini Coronamento Nebbiolo 2016

Tier 5 – Pinnacle – Handcrafted wines resulting from 30 years of making Italian varieties in the King Valley.

Story - Coronamento is an Italian word and translates to “Crowning of one’s achievements”. Label art - Roberto Pizzini. Circa 1950. Playing songs from the mountains of Trentino while reminiscing with friends on hot summer nights in the King Valley.

TECHNICAL INFORMATION

Varietal percentage: 100% Nebbiolo
Picked: April 2016
Area harvested: 0.5 Ha

Yield: 45 HI/Ha
Average brix: 25

VINTAGE 2016

We were blessed with a beautiful harvest, and one of the earliest starts to the harvest season in recent times. Bud burst was about a week ahead on average and we had lovely even weather conditions until January when we had about 3 inches of rain. Fortunately, after the rain stopped we had lovely warm weather for the remainder of the season, which ripened the grapes beautifully. Our resident King Valley scientist believes the early onset of harvest was due to the extreme health of the vines, with all the leaves on the vines functioning at 100%. The 2016 vintage is our best vintage to date.

VITICULTURE AND VINIFICATION

The fruit selected for the Coronamento is grown on the highest vineyard site on our King Valley property (350m ASL). The vineyard was planted using a new clone of Nebbiolo named Nebbiolo 230. When selecting fruit for this wine, only the best grape bunches are chosen. Bunch selection is based on the general vine health, the cane’s maturity (looking for full cane lignification), the individual bunch maturity (ensuring full colour change and no overexposure to sun) and 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 and dry, with a nutty taste and no green characteristics; 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 allowing maximum varietal characters to come through. The fermentation is allowed to reach 30 degrees Celsius where it is maintained. Fermentation lasts for 7 to 10 days; the wine is then lightly pressed and transferred to French oak barrels where it ages for two years.

MATURATION

Fermentation vessel: Oak barrel
Oak type: Gamba French, tight grain 300l barrels
Filtration: clarifying only

THE 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 2018
Released: September 2021
Rec Retail: \$140



www.pizzini.com.au

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