



KING VALLEY WINEMAKERS

Pizzini Coronamento Nebbiolo 2019

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 2019
Area harvested: 0.5 Ha

Yield: 45 HI/Ha
Average brix: 25

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.

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 and harvesting the whole bunches 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 12 months before being transferred to aged 1000-1200 litre casks for a further 6 months prior to bottling.

MATURATION

Fermentation vessel: Oak barrel
Oak type: Used Gamba French, tight grain 300-500L barrels, 1200L cask
Filtration: clarifying only

THE WINE

Deep garnet red in colour with a classic orange hue typical of this variety. Complex aromas of dried roses, violets, spice, dark fruits, earth and an underlying tarriness. The palate is rich and powerful with flavours of star anise, prunes, chocolate and black tea. The textured tannins and full flavour make for a wine of great poise and structure. Enjoy with spiced pork ribs, game meats or aged cheese.

FINAL ANALYSIS

Alcohol: 13.8% Alc/Vol
Acid: 6.18g/l
pH: 3.59

Bottled: October 2022
Released: January 2024



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