



KING VALLEY WINEMAKERS

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

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

Pronounced 'doll-chet-oh' Dolcetto translates to "little sweet one" in Italian, but confusingly most wines made from this variety are not sweet at all. Dolcetto hails from the Piedmont region in Italy and is well suited to our King Valley vineyards.

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 Dolcetto grapes were hand picked before being transferred to an open fermenter where they were hand plunged to add complexity and texture. 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
Fining agent: Light egg white

Oak toasting: 100% medium
Filtration: Crossflow

THE WINE

The wine is ruby in colour with a medium purple hue. The nose is complex yet delicate with aromas of violets, sweet-spiced cherries, red berries, earl grey tea, aromatic herbs and subtle pepper. On the palate the wine is savoury and fleshy with juicy acidity and lovely minerality which will allow it to cellar short to medium term.

FINAL ANALYSIS

Final alcohol: 13.8% Alc/Vol
Bottled: June 2023
pH: 3.39

Final acid: 6.6 g/L
Released: August 2023

