



Pizzini Il Soffio Prosecco 2022

Tier 1 Sparkling Italians

Il Soffio is Italian and loosely translates to The Breath. This name comes from a cooling summer breeze that sweeps through the King Valley during vintage that we call the King Valley Doctor.

TECHNICAL INFORMATION

Varietal percentage: 100% Prosecco

Yield: 4500L/Ha

Picked: March 2022

Average brix: 20

Area harvested: NA

VARIETY INFORMATION

Prosecco: dry, lemony, and bubbling, is Italy's answer to refreshing, well-made, sparkling wine. Created from Prosecco grapes in the northern Veneto region of Italy in the foothills of the Alps; We plant Prosecco on the cool King Valley floor. Prosecco is light, affordable & fun.

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 grapes were hand harvested and whole bunch pressed. The juice was fermented in stainless steel at a cool temperature of fourteen degrees Celsius. Once dry the base wine had the lees stirred once a week for four months prior to bottling to give more texture and complexity to the back palate. To create the fizz the wine went through a second fermentation in pressurised tanks, known as the "Charmat method", this process took about four weeks, after which time the wine was bottled, ready to drink.

MATURATION

Fermentation vessel: Stainless steel

Fining agent: Milk products

Type & percentage of oak used: Nil

Filtration: Sterile

THE WINE

This wine is a light straw colour with lime hues. On the nose there are lemon, lime and jasmine aromas. Subtle yeasty characters add complexity, with brioche and nutty notes. The palate is zesty with a sherbet, lemon and lime acidity and a creamy mouthfeel. The wine has lovely length and softness with a dry finish.

FINAL ANALYSIS

Alcohol: 11.2% alc/vol

Residual sugar: 7.5g/l

Acid: 5.9g/L

Bottled: October 2022

pH: 3.35

Released: February 2023

