



KING VALLEY WINEMAKERS

Pizzini Il Soffio Prosecco Rosé NV

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
Picked: March 2019
Area harvested: NA

Yield: 4500L/Ha
Average brix: 20

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. The colour for this Prosecco Rosé comes from the addition of Colorino grapes, an Italian variety known for its deep dark colouring and primarily used as a colouring agent in red blends.

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 a small percentage of Colorino was added for colour and added structure.

MATURATION

Fermentation vessel: stainless steel
Type & percentage of oak used: nil

Fining agent: milk products
Filtration: sterile

THE WINE

This rose gold coloured prosecco, shows initial aromas of citrus blossom and wild strawberry, as the wine opens up pear and jasmine notes appear. The palate is creamy and zesty with, soft granny smith apples, pear, and hints of wild berries. This refreshing prosecco finishes with lime plus hints of vanilla and red berries. It shows lovely length and softness, playful bubbles, a touch of sweetness with a long dry finish. This is summer in a glass.

FINAL ANALYSIS

Alcohol: 12% alc/vol
Acid: 5.9g/L
pH: 3.35

Residual sugar 7.5g/l
Bottled: August 2020
Released: September 2020



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