



## Pizzini La Volpe Nebbiolo 2022

*Tier 2 La Famiglia - Our wines are a family - each one their own character.*

*Story - La Volpe is Italian for The Fox. To outsmart a fox, one must think like one. Tenacious and cunning—Roberto Pizzini was the sole protector of the beloved family peacock. Fiercely loyal and a true strategist.*

### TECHNICAL INFORMATION

Variety percentage: 100% Nebbiolo

Area harvested 0.7Ha

Picked: March 2022

Average brix: 24.5

Yield 25Hl/Ha

*Over the years our knowledge and taste for Nebbiolo has grown. We have learned which of our vineyard sites produce wines of distinction and longevity, and which are better for earlier consumption and short-term aging. Grapes for our La Volpe Nebbiolo are selected from areas of our vineyard that naturally produce softer, elegant, floral styles of Nebbiolo. This wine has all the hallmark characteristics of Nebbiolo such as roses, violets and hints of tar, along with soft yet present tannins making it suited to earlier consumption.*

### 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 Nebbiolo chosen for this wine was selected from a vineyard that naturally produces more floral, rose and violet notes and medium styled tannins. Whole bunches of Nebbiolo (around 5% of total fruit) were hand harvested and placed in the bottom of open top fermenters which helps to create a more floral and elegant wine. The remainder of the fruit was crushed and pumped on top of these bunches and left to ferment for five days before the wine was pressed and stored in old, large barrels, which allowed the wine to retain its natural varietal characteristics.

### MATURATION

Type of oak (%): Gamba, Trancias 45%, Jupillies 30%, Allier 25%

Oak Age: old large barrels

Oak toasting: 100% medium

Filtration: Cross flow

### THE WINE

The wine is garnet in colour with brick red tones. The nose shows initial notes of blackberry and tar then as the wine opens up we see violets, dried rose petals and subtle earthy undertones. The palate is full and generous - the tar flavour continues as fresh raspberries fill your mouth, followed by redcurrants and star anise. The finish is long, with hints of dark chocolate, elegant and powerful tannins, which linger. Enjoy this wine with eye fillet on blue cheese mash potato.

### Final Analysis

Alcohol: 13.5 % Alc/Vol

Acid: 6.68g/L

pH: 3.54

Bottled: June 2023

Release: October 2023



[www.pizzini.com.au](http://www.pizzini.com.au)

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