



KING VALLEY WINEMAKERS

Pizzini Lambrusco Salamino 2023

Tier 1 – Sparkling Italians, Le cose belle arrivano quando no le cerchi – beautiful things come when you're not looking – and Italian sparkling makes every day and any moment a celebration.

TECHNICAL INFORMATION

Varietal percentage: 100% Lambrusco	Picked: March 2023
Area harvested: 2 Ha	Yield: 55 HI/Ha
Average brix: 21	
Disgorgement date: NA	Dosage: NA

VINTAGE 2023

Probably one of our most challenging vintages for some time. It was very cold and wet for most of the growing season, causing our soils to be wet and soggy. There were even springs developing at some points in the middle of the vineyard which resulted in a few bogged tractors requiring some clever problem solving. The cold and wet also gave rise to high disease pressure and we are very thankful our team looked after the vines so well, protecting the crops from downy mildew. Thankfully the summer arrived late in December and dried out the vineyards allowing us to still produce some great wines in a very challenging year.

VINIFICATION

Made using the premier Lambrusco Salamino clone grapes were handpicked and then crushed into an open fermenter where they started fermentation. The skins stayed in contact with the juice for 2 days before pressing, long enough to enhance flavour and colour in the wine. After pressing the juice continued to ferment at low temperatures to retain freshness and fruit flavours before being put through malolactic fermentation to create a more rounded mouthfeel. The wine then underwent secondary fermentation in a pressurised stainless steel tank (Charmat Method) to produce carbonation before being bottled.

MATURATION

Fermentation vessel: Stainless steel	Type of oak: No oak used
Fining agent: Gelatine	Filtration: Crossflow filtration

THE WINE

Forget everything you think you know about Lambrusco... lightly sparkling and ruby red in colour, our Lambrusco Salamino is soft, approachable, and beautifully balanced. Not too sweet, but not too dry, this fuller bodied wine is setting a benchmark for this style in Australia. On the palate the wine is fresh and dry with an explosion of textural notes that would match greatly with antipasti, salami, and aged cheese. This richly coloured drop is powerful yet elegant with cherries, raspberries and floral characters and subtle nutty finish – a truly drink anywhere and anytime style.

FINAL ANALYSIS

Acid: 5.4 g/l	Residual sugar: 12.5g/l
pH: 3.49	Alcohol: 12% Alc/Vol
Bottled: October 2023	Released: March 2024



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