



KING VALLEY WINEMAKERS

Pizzini Per Gli Angeli 2013

Tier 5 – Pinnacle – Handcrafted wines resulting from 30 years of making Italian varieties in the King Valley.

Per Gli Angeli is Italian for 'For the Angels'.

Story - Rosetta Pizzini. 1956. A momentous voyage. A new life. A gift of thanks. True selflessness and generosity. This delicate yet complex dessert wine presents with beautiful, honeyed notes. Christmas pudding in a glass.

TECHNICAL INFORMATION

Varietal percentage: 100% Trebbiano
Picked: February 2013
Pressed: May 2013

Yield: 150L/Tonne
Average brix: 18.0
Area harvested: 0.2Ha

VINTAGE 2013

The 2013 Vintage was a one in ten year event. We had lovely, dry, warm to hot conditions, which allowed the grapes to reach full maturity without the pressure of rain and disease. The conditions also allowed the yields to be kept low and also the berry sizes were smaller than average. This means the berries were packed full of flavour. The Whites produced are excellent and will be great for early drinking. The Reds are the shining light, and will probably be the best reds we have made.

VINIFICATION

Fruit is harvested a little green and with an alcohol potential of about 9 - 10%. It is hand picked so there is minimal damage to the grapes. The fruit is then placed on racks to dry, this can take up to 4 months.

Once the grapes have dried and look almost like sultanas some of the juice is pressed out then pumped back over the dried grapes and left overnight, this helps them to re-hydrate and to extract some more lovely flavours. The process is repeated up to five times and can take around a week.

After pressing, the juice is then transferred to small 100 litre barrels where it is left to ferment for about two years and then age for a further seven years before bottling. As we use only natural yeast which is sensitive to sugars and high alcohol only a partial fermentation of sugars occurs resulting in a luscious dessert style wine.

MATURATION

Fermentation vessel: Oak
Type of oak: 100% Gamba Allier
Oak age: New

Fining agent: Nil
Filtration: Sterile pad filter
Oak toasting: Medium

THE WINE

The colour is a strong and golden. The aromas are concentrated and powerful, the wine exudes notes of caramel, raisins, spices, toffee, honey, chestnut flowers. The palate is soft round and rich, with notes of golden syrup, coffee, and roasted nuts following to the palate., The wine has a smooth luscious texture and a very long slow burning finish.

FINAL ANALYSIS

Alcohol: 14.0% Alc/Vol
Acid: 7.6 g/L
Bottled: May 2022
Rec Retail: \$125

Sugar: 135 g/L
PH: 3.62
Released: November 2022

