



KING VALLEY WINEMAKERS

Pizzini Pietra Rossa Sangiovese 2021

Tier 3 King Valley Craft – The King Valley is home to abundant beauty and extraordinary wine, thanks to its cool climate and fertile soil. It is also a place of inspiration, tenacity and ingenuity. This is where, for generations, Pizzini have been experimenting with – and perfecting- diverse and innovative Italian varieties.

Story - Diversity. Expression. Purity. Our place in the King valley – with its gently undulating slopes providing a wide range of microclimates – is the perfect home for crafting nuanced and characterful Italian varieties.

TECHNICAL INFORMATION

Varietal percentage: 100% Sangiovese Picked: April 2021
Region: King Valley Average Brix: 23-25
Site selection: Hut block G2, Brunello block D6, Chestnut block D5

Pietra Rossa is Italian for Red Stone, in reference to the iron oxide rich, rocky soils from which the fruit for this wine comes. The fruit is derived from our own leading Sangiovese vineyard sites, the Hut block G2, Brunello block D6 and Chestnut block D5.

VINTAGE 2021

Winter 2021 was the wettest winter we had seen in 10 years; slow steady rains helped to penetrate the soil and provide good moisture to the vine roots. Vine health was high and vine growth very strong which provided some extra pressures in terms of vine management. The steady rain stopped, and we had a cooler than usual summer which meant the vines spent more time in the optimal temperature range for flavour and phenolic development (between 15 and 30 degrees Celsius). These ideal conditions resulted in what winemakers refer to as a 'vintage year', where optimal conditions result in high quality and reasonably high yield. The last time we saw such great conditions was in 2002.

VINIFICATION

The Sangiovese grapes are machine picked and then fermented with a yeast called BM45, made famous in Tuscany for making great Brunello wines. The ferment temperatures reach and are maintained at, 30°C. A hotter fermentation extracts maximum colour, flavour and tannin from the fruit. This heat also helps soften the tannins in the wine through the polymerisation process. Once the wine finishes alcoholic fermentation, the best free run wine is drained and allowed to settle for a day before being transferred to barrels for malic acid fermentation and barrel aging for 14 months. The wine is then blended, fined and bottled.

MATURATION

Oak: 100% Trancais ranging from 225-500L Oak toasting: 100% medium
Oak age: All old oak
Filtration: Cross flow

THE WINE

The wine is brick red in colour with a cherry hue. There are initial notes of raspberry and red cherry on the nose which lead to spicy and earthy characters as the wine opens. The palate is rich and seductive with plums, cherries, hints of leather and the soft earthy notes we look for in this wine. The balance of fresh fruit and soft acidity, blended with savoury and chalky tannins, give this wine both drink now and aging capabilities.

FINAL ANALYSIS

Final alcohol: 13.4% Alc/Vol Final acid: 6.80g/L
Final PH: 3.55 Bottled: May 2022
Release: June 2022 Rec Retail: \$29



www.pizzini.com.au

For wine information contact Joel Pizzini, winemaker M 0429 401 732 E joelpizzini@pizzini.com.au

For bottle shots, stockists & general information, Natalie Pizzini M 0409 408 587 E nataliepizzini@pizzini.com.au