



KING VALLEY WINEMAKERS

Pizzini Pietra Rossa Sangiovese 2022

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 2022

Region: King Valley

Average Brix: 23-25

Site selection: Hut block G3&G2, block E3, 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 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 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 225-5000L

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 sweet mixed berry 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 tannins, give this wine both drink now and aging capabilities.

FINAL ANALYSIS

Final alcohol: 14.0% Alc/Vol

Final acid: 5.68 g/L

Final PH: 3.55

Bottled: June 2023

Release: July 2023



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