



KING VALLEY WINEMAKERS

Pizzini Pinot Grigio 2022

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

Story - Like the tale of Rosetta Pizzini smuggling her beloved's gift across the sea, the best stories are filled with great characters and complexity. A story of survival, bravery, courage and love. A secret carried across the world. An Edelweiss flower plucked from the Dolomites. A small piece of home travelling towards distant shores.

TECHNICAL INFORMATION

Varietal percentage: 100% Pinot Grigio
Picked: Feb-March 2022
Area harvested: 27.5 Ha

Yield: 59Hl/Ha
Average brix: 19

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 condition 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 Pinot Grigio was harvested at four different stages and levels of ripeness to help build complexity of flavour in the finished wine. The fruit picked earlier at a potential alcohol of around 10% gives rise to crisp green apple notes, while fruit picked later displays rich, ripe pear flavour and texture. Each parcel is fermented in a similar way but kept separate to allow for greater blending options. The juice is drained off the skins right away so as not to pick up any colour from the pink/bronze coloured berries and then left to settle for 24 hours before racking and beginning fermentation. A yeast strain was used to ensure maximum extraction of varietal characters, while fermentation temperatures were kept low to capture freshness and aromatics. The finished wines are tasted and blended prior to bottling.

MATURATION

Fermentation vessel: stainless steel
Fining agent: milk products

Type & percentage of oak used: nil
Filtration: sterile

THE WINE

Pale straw in colour with a soft green olive hue. This wine exudes fresh pear and granny smith apple aromas, balanced by zingy citrus notes. The palate is fresh and crunch with zippy acidity and apple, pear and lime flavours. The wine shows great depth and texture, refreshing acidity and good length. Enjoy this wine with a prawn, basil & tomato pasta or fish and chips.

FINAL ANALYSIS

Alcohol: 12.5% alc/vol
Acid: 6.5g/L
pH: 3.19

Bottled: May 2022
Released: November 2022



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