



KING VALLEY WINEMAKERS

Pizzini Prosecco NV

Tier 1 Sparkling Italians

Il Soffio is Italian and loosely translates to The Breath. This name comes from a cooling summer breeze that sweeps through the King Valley during vintage that we call the King Valley Doctor.

TECHNICAL INFORMATION

Varietal percentage: 100% Prosecco

Picked: March 2018

Area harvested: 9 Ha

Yield: 59HI/Ha

Average brix: 15.7

VARIETY INFORMATION

Prosecco: dry, lemony, and bubbling, is Italy's answer to refreshing, well-made, sparkling wine. Created from Prosecco grapes in the northern Veneto region of Italy in the foothills of the Alps; We plant Prosecco on the cool King Valley floor. Prosecco is light, affordable & fun.

VINIFICATION

The grapes were machine harvested at night, then crushed, de-stemmed and pressed lightly to retain freshness and delicacy. The juice was fermented in stainless steel at a cool temperature of fourteen degrees Celsius. Once dry, the base wine had the lees stirred once a week for four months prior to bottling to give more texture and complexity to the back palate. To create the fizz the wine went through a second fermentation in pressurised tanks, known as the "charmat method", this process took four weeks, after which time the wine was bottled, ready to drink.

MATURATION

Fermentation vessel: stainless steel products

Type & percentage of oak used: nil

Fining agent: milk

Filtration: sterile

THE WINE

This wine is a light straw colour with lime hues. The nose explodes from the glass with sweet sherbet, lemon, lime and jasmine aromas. The palate is creamy and refreshingly zingy with lemon, lime acidity. Apples and hints of ripe pear continue to entice the palate, with hints of vanilla. The wine has lovely length and softness, and playful bubbles, with a touch of sweetness but a long dry finish. Serve with Sydney rock oysters or lightly grilled scallops topped with lemon zest.

FINAL ANALYSIS

Alcohol: 12% alc/vol

Acid: 5.9g/L

pH: 3.35

Rec. Retail: \$22

Residual sugar 7.5g/l

Bottled: July 2019

Released: December 2019



www.pizzini.com.au

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