



KING VALLEY WINEMAKERS

Pizzini Rosetta Sangiovese Nebbiolo Rosé 2023

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

Story - To know Rosetta was to know true warmth. From her youthful energy, to the perfume from her bountiful flower garden, to long chats over a good strong cuppa.

TECHNICAL INFORMATION

Varietal percentage: 89% Sangiovese 11% Nebbiolo

Picked: March 2023

Average brix: 22.0

VINTAGE 2023

Probably one of our most challenging vintages for some time. It was very cold and wet for most of the growing season, causing our soils to be wet and soggy. There were even springs developing at some points in the middle of the vineyard which resulted in a few bogged tractors requiring some clever problem solving. The cold and wet also gave rise to high disease pressure and we are very thankful our team looked after the vines so well, protecting the crops from downy mildew. Thankfully the summer arrived late in December and dried out the vineyards allowing us to still produce some great wines in a very challenging year.

VINIFICATION

This rosé has been made from selected Sangiovese and Nebbiolo vineyards that are noted for producing soft, delicate and fruity styles of wine. The Sangiovese contributes savoury and earthy notes with fruity aromas while the Nebbiolo adds structure and length to the wine and floral aromas. The fruit was machine picked and both varieties are crushed and fermented together, with just minimal time on skins to provide a blush colour. After pressing, the juice was then slowly cool fermented at 15°C to retain fruit aromatics and freshness.

MATURATION

Fermentation vessel: Stainless steel

Fining agent: Skim milk

Type of oak: Nil oak used

Filtration: Crossflow filtration

THE WINE

We've captured Rosetta Pizzini's youthful energy in a bottle. Featuring an abundant combination of the lush berry notes of Sangiovese and the heady floral aromas of Nebbiolo. And, like Rosetta, it's generous, approachable and refreshing. Best enjoyed right now, paired with an antipasto-laden table and lively conversation.

FINAL ANALYSIS

Alcohol: 11.5% Alc/Vol

Acid: 7.32 g/L

pH: 3.22

Residual sugar: 0.67 g/l

Bottled: December 2023

Released: January 2024



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