



KING VALLEY WINEMAKERS

Pizzini Verduzzo 2023

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% Verduzzo
Picked: March 2022
Area harvested: 0.86Ha

Yield: 68Hl/Ha
Average brix: 23.0

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

The grapes were hand harvested and very gently whole bunch pressed with only the free run juice collected. The juice was fermented in stainless steel tanks and barrels at 14°C and once dry the lees were stirred once a week for five and a half months prior to bottling. A parcel of about 50% was aged in old 300-400L French oak barrels and underwent partial malolactic ferment for three months to provide subtle toasty nutty influences to the aromatics and texture on the palate.

MATURATION

Fermentation vessel Stainless steel 50%, 50% oak. All old barrels

Type of oak: All old French oak barrels

Oak toasting: Medium

Fining agent: skim milk and Isinglass

Filtration: Crossflow

THE WINE

The wine is pale straw in colour with an olive green hue. The nose displays complex aromas of spiced apple and soft herbal notes, complemented by tropical fruits, pears, white peach and toasty nutty characters. The palate is velvety and soft with mouth filling texture, nicely balanced acidity and a lovely minerality. Flavours of white peach, orange blossom, ripe pears, toasted almonds, pineapple, spices, preserved lemon. The length on this Northern Italian varietal lingers with soft vanilla notes. Best with spiced pork belly, and a waldorf salad.

FINAL ANALYSIS

Alcohol: 13.8 % Alc/Vol

Acid: 6.2 g/L

pH: 3.38

Bottled: November 2023

Released: January 2024



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