



Pizzini Rosetta

Technical information

Varietal percentage: 80% Sangiovese 20% Nebbiolo
Average brix: 22.0

Picked: March 2020

Vintage 2020

What a vintage! Frost, high daily temperatures, rain and hail, the King Valley had it all. In November 2019 north east Victoria suffered a frost that stretched from the top reaches of the King Valley right down through to the flats of Rutherglen. Pizzini were lucky, the vineyard sites suffered very little damage and experienced only minor amounts of fruit loss. Summer temperatures through December reached over 40°C for a record number of consecutive days. We had rainy patches that created difficulties during harvest and patchy hail storms that caused some minor damage to some varieties. The white grape varieties harvested through March when we were fortunate enough to experience cooler, more stable temperatures, have produced wines with strong flavours and intensity on the palate. Given these tough climatic conditions, we have managed to produce some excellent wines.

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 fruit was machine picked, crushed and left on its skins for 8 – 9 hours. After pressing, the juice was then slowly cool fermented at 15°C to retain fruit aromatics and freshness.

Maturation

Fermentation vessel: stainless steel
Type of oak: nil oak used

Fining agent: skim milk and isinglass
Filtration: Crossflow filtration

The wine

The wine is soft pink in colour with salmon hues, highlighting the Nebbiolo component in the wine. The nose exudes fresh raspberries with subtle herbal and cherry undertones. The palate is dry and crisp with fresh raspberry and cherries carrying through to combine with clean acidity and soft gentle tannins. We have added a slightly larger parcel of Nebbiolo compared to the previous vintage which contributes to a long and persistent finish and refreshing, creamy texture. Enjoy at your local BYO restaurant or in the sun in your garden.

Final analysis

Alcohol: 12.1% Alc/Vol
Acid: 6.34 g/L
pH: 3.31

Bottled: June 2020
Released: July 2020
Residual sugar: 0.67 g/l

www.pizzini.com.au

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