



## Forza di Ferro Sangiovese 2013

Varietal percentage: 100% Sangiovese      Picked: March April 2013  
Region: King Valley                              Average Brix: 23-25  
Site selection: single vineyard

### Vintage 2013

The 2013 Vintage was a one in ten year event. We had lovely, dry, warm to hot conditions, which allowed the grapes to reach full maturity without the pressure of rain and disease. The conditions also allowed the yields to be kept low and also the berry sizes were smaller than average. This means the berries were packed full of flavour. The whites produced are excellent and will be great for early drinking. The reds are the shining light, and will probably be the best reds we have made.

### Wine information

Forza di Ferro is Italian for Strength from Iron. Iron rich soils, and is a single vineyard selection from our vineyard block D5. After barrel aging we then make a selection of the best tasting barrels.

### Vinification

Grapes are selected from identified patches in our leading Sangiovese vineyards. The fruit is crushed and de-stemmed into 3 tonne stainless steel fermenters. The juice and skins are then pumped through a heat exchanger to cool to less than 8°C and left for 4-5 days cold without adding yeast. On the 5th or 6th day the fermenters are warmed up and yeast add, at this stage the grapes have already started a wild yeast ferment. This method of fermentation helps to create wines that are fleshy and juicy with softly textured tannins. The wine then spends between 14-18 months in barrel before blending. It is aged in bottle for a further 10-12 months prior to release.

### Maturation

Type of Oak (%): 100% Gamba, 100% Nevers.  
Oak Age: 15 % New oak                      Oak Toasting: no toasting  
Finning agent: egg whites                      Barrel size: 2000L

### Wine

The wine is deep cherry in colour with a brick red hue. On the nose, intense cherries and ripe plums are balanced by subtle red fruit and spices; then as the wine opens up, leather, earth, star anise and dry herbs emerge. The palate is youthful and fresh, with firm yet chalky tannins. The wine has concentration and elegance with lovely balanced acidity and a long persistent finish. Enjoy this wine with a flame grilled rib eye on the bone, garlic butter and truffled roasted potatoes.

### Final analysis

Final alcohol: 13.8% Alc/Vol              pH: 3.55              TA: 6.2g/l  
Bottled: February 2015                      Release: November 2015

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