



# pizzini

## Coronamento Nebbiolo 2005



Coronamento is an Italian word and translates to “fulfilment of one’s dreams”. This is our reserve Nebbiolo.

### Technical information

Varietal percentage: 100% Nebbiolo  
Picked: 12 April 2005  
Area harvested: 0.5Ha  
Yield: 45Hl/Ha  
Average Brix: 25

### Vintage 2005

A good vintage for the King Valley. We had good average rains during winter, which proved to be the foundation for excellent growing conditions during spring. Flowering and fruit set for all varieties was quick and even. The ripening season was nice and slow so maximum maturation of the fruit was achieved, resulting in wines of powerful aromatics and intensity.

### Viticulture & Vinification

The fruit selected for the Coronamento is grown on the highest vineyard site on our King Valley property (350 meters above sea level). The vineyard was planted using a new clone of Nebbiolo named Nebbiolo 230. When selecting the grape bunches for this wine we select the best, this is based on the general vine health and the cane’s maturity.

After harvest the grapes are crushed and de-stemmed into small fermentation vats

and inoculated with a Barolo yeast which allows maximum varietal characters to come through. The fermentation is allowed to reach 30°C where it is maintained. Fermentation lasts for 4-5 days; the wine is then lightly pressed and transferred to new French oak barrels where it ages for two years.

### Maturation

Fermentation vessel: Oak  
Type of oak: Gamba French oak, tight grain 225 litre barrique  
Fining agent: light egg white  
Filtration: gravity

### Wine

The 2005 Coronamento Nebbiolo is a less fruit driven wine with red liquorice, red plums, exotic spice, saffron and hints of leather, earth and toasted hazelnuts on the nose. The palate has impressive power and grace, it is deep and even-handed with a wealth of ripe red cherry fruit flavours, supple, yet commanding tannins which are very long, even and juicy. This wine is an iron fist in a velvet glove that has many, many years ahead of it.

### Final Analysis

Acid: 6.9g/l  
pH: 3.4  
Alcohol: 13.8% Alc/Vol  
Bottled: March 2008  
Released: June 2012

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