pizzini
The makers of fine Italian wine varieties

Pizzini Nebbiolo 2012

Technical Information

Variety percentage: 100% Nebbiolo
Picked: 25 March - 10 April 2012
Yield 25Hl/Ha
Area harvested 1.7Ha
Average brix: 24.5

Vintage 2012

Overall the 2012 vintage was excellent. Good, above average rains during winter proved to be the foundation for excellent growing conditions during spring, this enabled very good flowering and fruit set for all varieties. Summer was colder than average, this was good for the vines and fruit maturation process. The conditions allowed for flavours in the grapes to mature at the same rate as sugar ripeness.

Vinification

Since 2003, we have developed new plantings of Nebbiolo with a new clone called 220. We had noticed that our best fruit was coming from dry ridges, so our new plantings have been on premier ridge sites. The resulting wines have been richer in colour and concentration of flavour.
The grapes were hand harvested then crushed and de-stemmed. Fermentation was allowed to start immediately, and the juice inoculated with a yeast strain form Barolo (a region famous for producing Nebbiolo). Fermentation lasted for about five days before the wine was lightly pressed and then allowed to finish fermentation in oak barrels where polymerising helps to soften and round the tannins. The wine then went through malo lactic fermentation in barrel where the wine is aged for 20 months.

Maturation

Type of oak (%): Gamba, Fontainebleau 50%, Jupillies 25%, Allier 20%, Nevers 5%
Oak Age: 20 % New oak
Oak toasting: 100% medium
Fining agent: Light egg white finning
Filtration: cross flow

The Wine

The colour is lovely garnet red with a purple hue. On the nose, aromas of potpourri, rose petals, red berries, boiled lollies and violets lead to tar, earth, leather and spice characters as the wine opens. The palate is fresh, vibrant and elegant with fine tannins and flavours of red berries and plums. This is a young wine that is suited to further aging in bottle, and will reach its peak after 3 or more years. Enjoy with a succulent lamb rack as an older wine, or Katrina's roast duck or osso bucco in its youth. As a young wine please decanter.

Final Analysis

Alcohol: 13.5 % Alc/Vol
Acid: 6.5g/L
pH: 3.55
Bottled: April 2014
Released: April 2015

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