



pizzini

Per Gli Angeli 2008

Technical Information

Varietal percentage: 100% Trebbiano
Yield: 150L/Tonne
Picked: February 2008
Average brix: 18.0
Pressed: May 2008
Area harvested: 0.2Ha

Vintage 2008

A very good spring made way for good flowering and fruit set which then resulted in an even colouring at veraison. The 2008 vintage was around two weeks earlier than average, it was quite cool and mild during late December and early January which lead to maximum flavour development at lower sugar levels. It was a great vintage for producing red varieties and early ripening whites.

Vinification

Fruit is harvested a little green and with an alcohol potential of about 9 - 10%. It is hand picked so there is minimal damage to the grapes. The fruit is then placed on racks to dry, this can take up to 4 months.

Once the grapes have dried and look almost like sultanas they are pressed. This process takes about a week. Some of the juice is pressed out then this is placed back over the dried grapes, this helps them to re-hydrate and to extract some more lovely flavours. The fruit is then pressed again in this way up to five times. Mixing the pressed out juice with the skins also makes it easier to press.

The resulting juice has a potential alcohol of about 27%. After pressing, the juice is then transferred to small 100 litre barrels where it is left to ferment for about two years and then age for a further three years before bottling.

Maturation

Fermentation vessel: Oak
Finning agent: nil
Type of oak: 100% Gamba Allier
Filtration: sterile pad filter
Oak age: New
Oak toasting: medium

The Wine

The colour is a strong and golden. The wine smells of chocolate, burnt toffee, honey and grilled nuts; it is very savoury with alluring rancio notes. The palate is sweet and rich with caramel and spice forming a smooth luscious texture and a very long slow burning finish.

Final analysis

Alcohol: 14.0 % Alc/Vol
Bottled: May 2015
Acid: 7.5 g/L
Released: May 2015
pH: 3.65



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