



## Pizzini Rosé Spritz Can 250ml

### TECHNICAL INFORMATION

Varietal percentage: 25% Sangiovese 50% Dolcetto, 14.5% Moscato, 10.5% other varieties

Average brix: 22.0

### VINIFICATION

This rosé has been primarily made from selected Sangiovese and Dolcetto 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.

The still wine was then filtered, carbonated and canned.

### MATURATION

Fermentation vessel: Stainless steel

Fining agent: Milk products

Type of oak: Nil oak used

Filtration: Crossflow filtration

### THE WINE

We've captured Rosetta Pizzini's youthful energy and added a little fizz. Featuring an abundant combination of the lush berry notes of Sangiovese and the heady floral aromas of Nebbiolo. And, like Rosetta, it's generous, approachable and refreshing. Best enjoyed right now, paired with an antipasto-laden table or use as a base for your favourite wine cocktail.

### FINAL ANALYSIS

Alcohol: 10.3% Alc/Vol

Acid: 6.08 g/L

pH: 3.25

Residual sugar: 5.0 g/l



[www.pizzini.com.au](http://www.pizzini.com.au)

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