



Pizzini Brachetto 2020

Technical information

Varietal percentage: 100% Brachetto
Area harvested: 2 Ha
Disgorgement date: NA

Picked: 22nd March 2020
Yield: 55 Hl/Ha Average brix: 24
Dosage: NA

Vintage 2020

What a vintage! Frost, high daily temperatures, rain and hail, the King Valley had it all. In November 2019 North East Victoria suffered a frost that stretched from the top reaches of the King Valley right down through to the flats of Rutherglen. Pizzini were lucky, the vineyard sites suffered very little damage and experienced only minor amounts of fruit loss. Summer temperatures through December reached over 40°C for a record number of consecutive days. We had rainy patches that created difficulties during harvest and patchy hailstorms that caused some minor damage to some varieties. The white grape varieties harvested through March when we were fortunate enough to experience cooler, more stable temperatures, have produced wines with strong flavours and intensity on the palate. Given these tough climatic conditions, we have managed to produce some excellent wines.

Vinification

The Brachetto grapes were gently pressed to get the juice off the skins, which reduces the phenolic and enhances the beautiful aromatic varietal characters. To keep the wine as fresh as possible it was fermented until it reached 5.5% alcohol, to retain strong aromatics and sweetness. The wine was then bottled under pressure to maintain a nice level of fizz to tickle the tongue and keep it zingy.

Maturation

Fermentation vessel: stainless steel
Finning agent: gelatine

Type of oak: no oak used
Filtration: crossflow filtration

The wine

Traditionally a dessert wine originating from the Asti region of Piedmont in Italy's North, this fizzy blush coloured wine is the perfect accompaniment to something sweet or is delicious simply on its own. The nose is beautifully aromatic showing rose water, musk, dried rose petals and raspberry lemonade. The palate is intense and refreshingly sweet, it explodes in your mouth with fresh raspberries, strawberries and musk sticks, with tickles of fresh lime. One mouthful and you will be refreshed!! Add mint, lime, ginger and ice for a summer cocktail.

Final analysis

Acid: 8.2 g/l
pH: 3.3
Bottled: April 2018

Residual sugar: 138g/l
Alcohol: 6.5% Alc/Vol
Released: September 2018

www.pizzini.com.au

For wine information contact Joel Pizzini, winemaker Ph 0429 401 732 E joelpizzini@pizzini.com.au

For bottle shots, stockists and general information - Natalie Pizzini Ph 0409 408 587 E nataliepizzini@pizzini.com.au