



KING VALLEY WINEMAKERS

Pizzini Pinot Grigio Spritz Can 250ml

TECHNICAL INFORMATION

Varietal percentage: 100% Pinot Grigio

Average brix: 19

VINIFICATION

The Pinot Grigio was harvested at four different stages and levels of ripeness to help build complexity of flavours. The juice was drained off the skins right away so as not to pick up any colour from the pink/bronze-coloured berries and was then left to settle for 24 hours before racking and then fermentation. A yeast strain was used to ensure maximum extraction of varietal characters, while fermentation temperatures were kept low to capture freshness and aromatics. The still wine was then filtered, carbonated and canned.

MATURATION

Fermentation vessel: Stainless steel

Type & percentage of oak used: nil oak used

Fining agent: Milk products

Filtration: Sterile

THE WINE

Pale straw in colour with a soft green olive hue. This wine exudes fresh pear and granny smith apple aromas, balanced by zingy citrus notes and gentle fizz. Carefully selected from a multitude of vineyards, it spans the spectrum from crisp green apple to ripe yellow pear. Enjoy on its own or as a base for your favourite wine cocktail.

FINAL ANALYSIS

Alcohol: 12% alc/vol

Acid: 6.5g/L

pH: 3.19



www.pizzini.com.au

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

For bottle shots, stockists & general information, Natalie Pizzini M 0409 408 587 E nataliepizzini@pizzini.com.au