



KING VALLEY WINEMAKERS

Pizzini Rosetta Sangiovese Nebbiolo Rosé 2022

Tier 2 La Famiglia - Our wines are a family—each one their own character.

Story - To know Rosetta was to know true warmth. From her youthful energy, to the perfume from her bountiful flower garden, to long chats over a good strong cuppa.

TECHNICAL INFORMATION

Varietal percentage: 93% Sangiovese 7% Nebbiolo

Picked: March 2022

Average brix: 22.0

VINTAGE 2022

Every vintage has its challenges, and the odds were certainly stacked against us this year. The cool temperatures and incessant rain kept us on our toes, however there is always a silver lining. The cool vintage delivered us near optimal ripening condition with daily temperatures above 15 degrees Celsius before 9am and not rising above 30 degrees until late afternoon. These conditions were perfect for maximum flavour and colour development and as a result the wines we have made this vintage, both reds and whites, are of exceptional quality.

VINIFICATION

This rosé has been made from selected Sangiovese and Nebbiolo vineyards that are noted for producing soft, delicate and fruity styles of wine. The sangiovese contributes savoury and earthy notes with fruity aromas while the Nebbiolo adds structure and length to the wine and floral aromas. The fruit was machine picked and crushed with just minimal time on skins to provide a blush colour. After pressing, the juice was then slowly cool fermented at 15°C to retain fruit aromatics and freshness.

MATURATION

Fermentation vessel: Stainless steel

Fining agent: Skim milk

Type of oak: Nil oak used

Filtration: Crossflow filtration

THE WINE

We've captured Rosetta Pizzini's youthful energy in a bottle. 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 and lively conversation.

FINAL ANALYSIS

Alcohol: 12.5% Alc/Vol

Acid: 6.34 g/L

pH: 3.31

Residual sugar: 0.67 g/l

Bottled: June 2022

Released: July 2022

Rec Retail: \$24



www.pizzini.com.au

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