



KING VALLEY WINEMAKERS

Pizzini Pinot Grigio 2025

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

Story - Like the tale of Rosetta Pizzini smuggling her beloved's gift across the sea, the best stories are filled with great characters and complexity. A story of survival, bravery, courage and love. A secret carried across the world. An Edelweiss flower plucked from the Dolomites. A small piece of home travelling towards distant shores.

TECHNICAL INFORMATION

Varietal percentage: 100% Pinot Grigio

Yield: 59Hl/Ha

Picked: February 202

Average brix: 19

Area harvested: 27.5 Ha

VINTAGE 2025

It was quite cold for the majority of the season, up until February when the temperatures increased to what is more typical for summers in the King Valley. When the daytime temperatures increased, we still experienced cooler mornings and warmer days, with not too many really hot days, this type of weather is ideal for ripening grapes and has produced fabulous white wines from this vintage, and exceptional reds.

VINIFICATION

The Pinot Grigio was harvested at multiple stages and levels of ripeness to help build complexity of flavour in the finished wine. The fruit picked earlier gives rise to crisp green apple notes, while fruit picked later displays rich, ripe pear flavour and texture. One parcel of fruit was whole bunch pressed and underwent solids fermentation while the others were drained off the skin straight away then left to settle before racking and beginning fermentation. All parcels were kept separate to allow for greater blending options. A yeast strain was used to ensure maximum extraction of varietal characters, while fermentation temperatures were kept low to capture freshness and aromatics. The finished wines are tasted and blended prior to bottling.

MATURATION

Fermentation vessel: stainless steel

Type & percentage of oak used: nil

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 a hint of kiwi and savoury earthiness. The palate is fresh and crunchy with zippy acidity and apple, pear and lemon flavours. The wine shows great depth and texture, good clean acidity with subtle salinity making it very morish. Enjoy this wine with a prawn pasta or fish and chips.

FINAL ANALYSIS

Alcohol: 12.5% alc/vol

Bottled: June 2025

Acid: 5.87g/L

Released: July 2025

pH: 3.23



www.pizzini.com.au

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