

Villa Fresco

Villa Fresco Prosecco NV

Technical information

Varietal percentage: Prosecco
Picked: March 2019
Area harvested: 3Ha

Yield: 68HI/Ha
Average brix: 22

Vintage information

The prominent vintage of this wine is 2019. This year was relatively dry during winter but lots of snow on the Alps helped to fill dams and rivers in preparation for the growing season, which was even with near perfect conditions. With the prediction of a dry summer we chose to irrigate the vineyards during October to assist and maintain vine health. We also had a storm in December which produced 100mm of rain, which was very timely and helped to keep the vineyards in good condition for the summer temperatures experienced in late January. Harvest ran smoothly helped by great weather. Grapes were in perfect condition and we are pleased with the quality of all the exciting wines produced from vintage 2019.

Maturation

Type of oak: nil
Oak age: Stainless steel
Oak toasting: nil

Fining agent: milk
Filtration: sterile

Vinification

The grapes were harvested and pressed at night to keep the fruit cool and to press the best juice. The juice was fermented in stainless steel at a cool temperature of fourteen degrees Celsius to keep all the fruity aromas and flavours in the wine. To create the fizz the wine went through a second fermentation in pressurised tanks, known as the "charmat method", this process took about four weeks, after which time the wine was bottled, ready to drink.

The Wine

Pale straw with a green hue, this NV prosecco has initial notes of apples and pears on the nose. As it opens up in the glass there are subtle aromas of zesty limes and bread. The soft bead is apparent as you take your first sip, followed by flavours of granny smith apples and lemon zest. The finish is dry and refreshing with an abundance of citrus and hints of lychee.

Final analysis

Final alcohol: 12% Alc/Vol

Final acid: 6 g/L

Final PH: 3.35 RS: 15g/L

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