



pizzini

Sangiovese 2005

Technical information

Varietal percentage:

100 % Sangiovese

Picked: April 2 to April 18 2005

Area harvested: 14.5 Ha

Yield: 28.3 Hl/Ha

Average Brix: 27

Vintage 2005

A good year for the King Valley. We had good average rains during winter, which proved to be the foundation for excellent growing conditions during spring. Flowering and fruit set for all varieties was quick and even. The ripening season was nice and slow so maximum maturation of the fruit was achieved, resulting in wines of powerful aromatics and intensity.

Vinification

The Sangiovese ferment was inoculated with yeast BM45. The ferment temperatures reached, and were maintained at, thirty degrees. Once the wine finished alcoholic fermentation the free run juice was drained and the skins then lightly pressed. The wine was allowed to settle for a day before it was transferred to barrels for malic acid fermentation and barrel ageing, where it spent ten and a half months. The wine was then blended, fined and bottled.

Maturation

Type of oak: 20% Gamba,

30% Nevers, 30% Allier

20% Fontainbleau,

Oak age: 25% new oak

Oak toasting:

30% heavy, 70% medium

Fining agent: Light egg white

Filtration: Earth filtration

The Wine

Rich vibrant dark cherry in colour, the nose is complex; it shows spice, leather, cinnamon, plum, and earthy, funky characters. As the wine opens there are hints of youthful oak, red berries, blackberries, dark cherries, porcini mushrooms, and mocha coffee. The palate is rich and lush; it has long fine, thick chalky tannins that flow across the palate from start to finish. Red berries provide a sweet front palate, the mid to back palate has bitter cherries finishing with savoury notes. The wine is powerful and intense with a generous mouth feel, length and balanced with lush acidity. The 2005 Sangiovese is a wine that is drinking well as an early wine but will benefit greatly with age. Cellaring potential 7-9 years

Final Analysis

Alcohol: 14.2%

Acid: 6.5g/l pH: 3.43

Bottled: March 2005

Released: June 2005



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