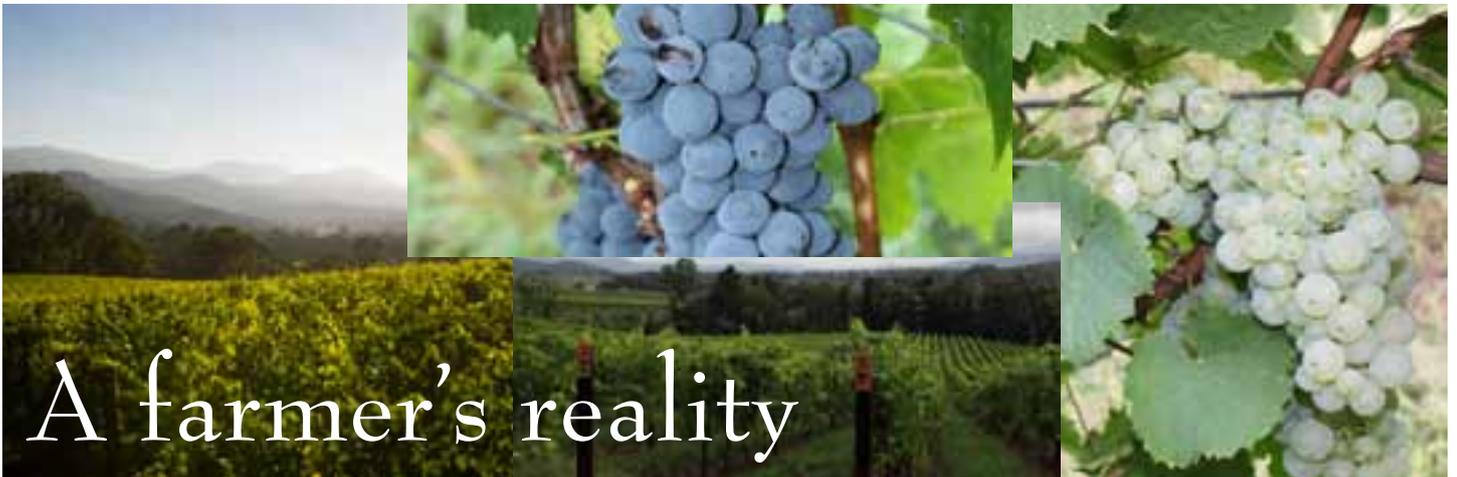


TRE AMORI

(the three loves: Wine, Food, Family and Friends)

WELCOME TO TRE AMORI (THREE LOVES) – WINE, FOOD & FAMILY/FRIENDS. IN THE 13TH EDITION OF OUR NEWSLETTER FIND OUT ABOUT KING VALLEY PROSECCO ROAD, A TAVOLA! HANDMADE PRODUCE AND VINTAGE 2011.

Alfredo & Katrina Pizzini



A farmer's reality

Post the 2010 vintage, I sat down with Fred and over coffee we studied the long range weather forecast. We knew the influence of the La Niña phenomenon was going to continue to bring a lot of wet and unpredictable weather our way. We devised a plan that we hoped, coupled with the changes to our site selection and canopy management in the vineyards over the past ten years, would see us through the coming vintage and beyond.

A part of our strategy was to reassess our spray program, this included using copper based sprays and fertilisers to improve vine health to help give the vine more natural resistance to certain disease pressures. Our spray program began at woolly bud stage in early September 2010 for mites. Mites love cold, wet conditions. During these types of conditions they make their way from the vines old wood into the freshly forming buds. Untreated, mites can cause mottled shoot growth which in turn influences fruit potential and maturity.

From then on we sprayed antifungal protection every three weeks or so to protect the vine's new growth. The vine is most sensitive during flowering and fruit set. Downy mildew infestation during this time can destroy leaves and bunches, and if let run rife, can adversely affect the next vintages fruit production as well.

Powdery mildew sneaks into the vineyard over the Christmas holiday period when we have a tendency to be in relaxation mode. Not this year! Walter, Wayne (our viticultural team) and I spent most of December and January on a tractor in the vineyard. I was not going to let this disease take control. Powdery mildew is a thick white mould that coats the bunches of fruit. Light powdery won't affect the resultant wine too badly, but heavy powdery can cause bitterness on the palate and give the wine mouldy aromatics.

This summer and early autumn, the days took longer to warm and then cooled quickly in the afternoon. The length of time that day time temperatures were above 27°C was short, this slowed down the ripening of the fruit. We had to keep fruit on

A farmer's reality cont'd

the vines longer – even with the crop thinning we did – for it to reach the flavour, maturity and baume (potential alcohol). This was difficult to watch as rain was always imminent and could cause botrytis issues that we were keen to avoid. But the fruits' colour concentration, flavour maturity and tannin profiles (at lower potential alcohols than we would normally see) will give rise to some great wines from this vintage.

At every step of the way the 2011 vintage has thrown a different curve ball and the reality is that it has been stressful, not just for us, but all farmers across Australia. But I am excited by some of the wines from this vintage. The white wines are crisp, fresh, clean and zingy. Their aromatics are

lifted and beautiful. Fred has even declared it the best vintage of Nebbiolo that we have ever had.

There is no doubt that as primary producers we will be facing more extreme growing conditions over the coming years. With more post vintage meetings over coffee, and the good decisions that result, I am hoping we can better manage the risk well into the future.

I would like to thank my wife Anna-Kate for the love, support and understanding of the pressures during this vintage.

Joel Pizzini



Over A Barrel ~ Alfredo Pizzini *Road to Prosecco*

King Valley Prosecco Road is Australia's newest food and wine trail, recently launched by Tourism Victoria. This trail has been designed to help visitors to our region discover the simple pleasures of Australian Prosecco.

Prosecco is a fresh, crisp, sparkling white wine that typifies the happy, generous Italian spirit. The King Valley Prosecco Road food and wine trail was developed by Brown Brothers, Chrismont, Ciccone, Dal Zotto, Sam Miranda and Pizzini as a way of giving visitors to the King Valley a range of authentic Prosecco experiences.

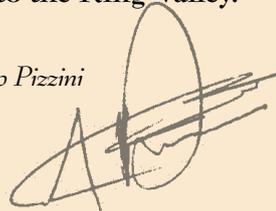
From Milawa to Cheshunt you can choose how you would like to experience Prosecco. For example you could enjoy a tour of the Chrismont vineyard and sign up for a 'Prosecco Masterclass'; compare two styles of Prosecco at Brown Brothers while eating a picnic of house made charcuterie on the lawn and savour Prosecco with chocolate fondue at Ciccone. At Dal Zotto, you can play bocce while sipping your wine or at Sam Miranda's cellar door, enjoy a tasting plate by the fire with a glass of Prosecco.

While at our new cellar door, you can sample a range of foods made using Prosecco, or head to our Mountain View hotel in Whitfield for a plate of freshly shucked oysters and a glass of Prosecco.

We planted our Prosecco vines three years ago and harvested the first batch of fruit in early March. Our Prosecco will be ready for release in July this year. But if you're after a Pizzini Prosecco experience drop into cellar door, your tastebuds and tummy will be well rewarded.

See www.kingvalleyproseccoroad.com.au for full details of the experiences on offer and plan your next visit to the King Valley.

Alfredo Pizzini





Verduzzo 2010

Our Verduzzo vines were strategically planted on the valley floor, quite close to the King River.

During the ripening season and harvest, the cooler air settling on the valley floor at night helps to produce fruit with lifted aromatics and crisp acidity, making this area perfect for early ripening whites.

"Shows positive fruit flavours and subtle, savoury complexity. The nose is fresh and lively suggesting pawpaw and the tropical theme continues on the palate...There's good overall balance, with a lightly savoury texture and alcohol contributing to the weight."

Nick Bullied, Gourmet Traveller
Wine February/March 2011

"...The fresh, full palate finishes with a pleasant, tart bite, setting it apart from mainstream varieties. It's fermented mainly in stainless steel tanks at low temperature to capture fresh fruity flavours. But a small component fermented in oak barrels adds subtle complexity and rich texture."

Chris Shanahan

www.chrisshanahan.com March 2011

Merlot 2010

If you're after a wine to enjoy without having to analyse it too much, you just want to take another sip after having the last then you need a glass of Merlot!

Rich purplish red in colour, the nose has hints of blood plum and savoury spice, with leather notes and earthy undertones.

These aromas develop to dried herbs and dark chocolate as the wine opens up in the glass. The palate is soft, round and very generous. This tightly structured wine has good length on the back palate and a fleshy, juicy middle palate.

Being a 2010 Merlot, it is a young wine, but it will gracefully age. We suggest it can be cellared to 2017. Serve it with spaghetti bolognese, pizza, mushroom risotto or mum's roast chicken.

Sangiovese Shiraz 2009

Most visitors to cellar door are pleasantly surprised when they first taste this blend. The expectation is that the wine will be heavier and full bodied on the palate than a straight Sangiovese, due to the influence of the Shiraz. But this is not the case. This blend is made as a lighter style with a little more fruit on the palate for those that are not used to the rich tannin of a straight Sangiovese.

"My goodness, Pizzini is flying so high this year it's about to plough into the Victorian Alps!"

The aromatics going on here are mesmerising – strawberry, bouquet garni and a wisp of hearth.

Gorgeous, light and textural; think ballerina, not biggest loser."

92/100 Tyson Stelzer

www.tysonstelzer.com April 2011

"...Italian in style, with an Aussie accent. In the sangiovese shiraz blend, shiraz adds a fruity g'day to the mid palate of a wine generally dominated by the lean, savoury, dry sangiovese. It's a lighter style for pizza, pasta and picnics."

Chris Shanahan

www.chrisshanahan.com March 2011

Vino e Vita

WINE & LIFE

...what is Vino e Vita & why you should join...

Vino e Vita is our wine club. There is no joining fee, to become a member purchase two cases of wine each year from our range of mixed and straight dozen wine pack suggestions. Packs are despatched twice yearly.

Other wine club benefits:

- 10% off cellar door prices on all wine purchases made including your wine packs and any further purchases made via cellar door, mail order or online.
- Free freight to anywhere in Australia on orders of one dozen or more bottles (clean skin wines not included).

Vino e Vita offers flexibility

We have a range of single & mixed dozens to choose from!

1 Suo Preferito

You choose a straight dozen of your favourite wine

2 Italiana

A selection of our Italian whites and reds

3 Classica

Selected from our full range of white and red wines

4 Bianca

Selected from our full range of white wines

5 Rossa

Selected from our full range of red wines

An unusual member benefit...

We were recently contacted by the Property Officer at the Richmond Police Station about a set of keys which had been handed in to them. The only identification on the key ring was a Pizzini Vino e Vita wine club membership medallion. The Property Officer gave us the member number and we used that to track down the owner and yes, he had lost his keys. We were then able to tell him where they were! So if you have not put your membership medallion onto your key ring yet, we suggest you do so!

You can join Vino e Vita wine club at anytime by filling out the enrolment form on the back of the order form that accompanies the Tre Amori newsletter or join online www.pizzini.com.au

Dinner with our family in Canberra

We are excited to invite you to dinner at one of Canberra's newest and most exciting restaurants, Wild Duck, located down in the Kingston foreshore. Join Fred and Carlo Pizzini for dinner and be some of the first to enjoy Wild Duck's hospitality with us.

When: Saturday 2 July

Time: 6.30pm

Cost: Vino e Vita members \$110pp, non members \$120pp

Bookings & payment: phone Wendy at Pizzini

on 03 5729 8030 or email wendy@pizzini.com.au

Kate Carlin of Tasmania sent us this picture. We are very jealous of the view beyond your pizza oven Kate!



May Vino e Vita pack choices

1 *Suo Preferito*; You choose a straight dozen of your favourite wine or any other pack listed in the *Suo Preferito* section of the enrolment form. **SAVE 10% off cellar door prices & it's also freight free.**

2

Italiana

2 Pinot Grigio 2011
3 Verduzzo 2010
3 Sangiovese Shiraz 2009
2 Sangiovese 2009
2 Nebbiolo 2008

PACK PRICE: \$261
SAVE UP TO: \$43.50

3

Classica

2 Riesling 2010
2 Sauvignon Blanc 2010
2 Rosetta 2011
2 Sangiovese 2009
2 Merlot 2010
2 Nebbiolo 2008

PACK PRICE: \$246
SAVE UP TO: \$42

4

Bianca

3 Riesling 2010
3 Sauvignon Blanc 2010
3 Pinot Grigio 2011
1 Whitefields Pinot Grigio 2010
2 Rosetta 2011

PACK PRICE: \$189
SAVE UP TO: \$35.50

5

Rossa

3 Merlot 2010
3 Sangiovese Shiraz 2009
3 Sangiovese 2009
3 Nebbiolo 2008

PACK PRICE: \$285
SAVE UP TO: \$40.50

Your May Vino e Vita wine packs are scheduled for payment on the 20th of May and despatch will commence on the 23rd of May. Should you wish to make any changes to your normal delivery arrangements please contact Wendy PRIOR to 18th of May on phone 03 5729 8030 or email wendy@pizzini.com.au

Taste of Sydney food and wine festival was held in the middle of March. It was great to chat with a couple of our Vino e Vita wine club members who came to our stand to say hello.



Leeann & David Willson



Joan Callopy, Natalie Pizzini & Michelene Callopy



Florence & Kevin Crangle



Dorothy Lindley & Elizabeth Buscaino

A tavola!

Cooking School

Katrina's cooking school is called A tavola! "A tavola!" is Italian and is robustly called out to family and guests by those who have prepared a meal to be shared. It loosely translates to "come and eat!"

Katrina has space available in the following classes. These classes are \$140 per person (\$130 for Vino e Vita wine club members), the dishes you prepare are served as your lunch along with a glass of your favourite Pizzini wine.

To make a booking call the winery and speak to Wendy, phone 03 5729 8030 or send an email wendy@pizzini.com.au Wendy can also send you a contact list of accommodation houses if your wanting an extended stay in the King Valley.

Cooking class timetable 2011, bookings can be made now.

July

Friday 8 – Pasta, Ravioli & Gnocchi
Thursday 14 – Pasta, Ravioli & Gnocchi
Thursday 21 – Antipasti & Tapas

September

Wednesday 14 – Antipasti & Tapas
Thursday 15 – Pasta, Ravioli & Gnocchi
Friday 16 – Pasta, Ravioli & Gnocchi
Wednesday 21 – Antipasti & Tapas
Thursday 22 – Pasta, Ravioli & Gnocchi

October

Friday 7 – Antipasti & Tapas
Saturday 8 – Pasta, Ravioli & Gnocchi
Wednesday 12 – Delicious Desserts & Cakes
Saturday 15 – Pasta, Ravioli & Gnocchi





A tavola! handmade produce

To provide a unique Prosecco experience at our cellar door Katrina has developed a range of products under her A tavola! handmade produce label. These include Raspberry and Prosecco Jam, Peach and Passionfruit Bellini and Rocky Prosecco Road.

The marshmallow in the rocky road is made by Katrina. Prosecco is one of the ingredients, hence the play on words and name "Rocky Prosecco Road". Katrina also makes the Turkish Delight that is in the rocky road using Brachetto.

The Peach and Passionfruit Bellini is for making Bellini cocktails. The Bellini mix is sweet and pairs perfectly with a crisp, dry Prosecco. Put a tablespoon of the mix into your

cocktail glass, slowly pour in the Prosecco and stir gently. An instant Bellini cocktail!

The changing seasons will see a variety of different products being available through our cellar door, via mail order and online.

Venture into cellar door for a taste!

In Katrina's Kitchen

I was asked by Tourism Victoria if I could play a part in the media launch of King Valley Prosecco Road in Sydney. My job was to take two groups of media through a short cooking demonstration whilst highlighting the beautiful attributes of the King Valley that make it a great place to visit.

The dish I chose to create and demonstrate was poached prawns, braised fennel and Napolitana sauce on potato gnocchi. Seafood is not traditionally served with gnocchi, but the subtle prawn flavours, the richness of the fennel and Napolitana sauce melded perfectly with the light potato dumplings.

Serve alongside a glass of chilled Whitefields Pinot Grigio and see for yourselves!

Katrina Pizzini



Poached prawns, braised fennel and Napolitana sauce on potato gnocchi

Serves 8

Ingredients

Poaching liquid

- 24 large green prawns
- 3 tablespoons olive oil
- 1 large onion, diced
- Tips from 1 fennel bulb, chopped roughly
- 2 celery stalks, chopped
- 2 cloves garlic, crushed
- 1 1/2 cups white wine
- 1 1/2 litres of water
- 12 fennel seeds
- 12 juniper berries
- 3 cloves
- 1 strip of lemon rind
- 2 bay leaves
- 12 white peppercorns
- 1/3 green chili, seeds removed, finely chopped
- 1/2 teaspoon salt

Fennel

- 2 large fennel bulbs (6 if they are small), finely sliced
- 2 tablespoons olive oil
- 2 tablespoons butter

Method

Remove the head (wash heads under running water and put aside), shell and tail of the prawns and refrigerate. To make the poaching liquid heat the olive oil in a shallow pan and sauté the clean prawn heads, onion, fennel, celery and garlic for 2 minutes, add the wine and simmer for 5 minutes. Add the water plus the remaining ingredients and simmer for 20 minutes then strain the liquid and return the liquid to the pan.

Bring the poaching liquid to simmering point and add the prawns. If the prawns are not covered add a little more water and poach gently for 2 minutes. Turn the heat off. After 20 minutes, remove the prawns from the liquid, cool and refrigerate.

Heat the oil and butter in a pan and sauté the fennel until soft, seasoning with salt and ground black pepper. Set aside.

To make the Napolitana sauce, heat the oil and butter in a pan and sauté the onion on moderate heat until soft. Add the garlic and chili and cook for 3 minutes. Add the remaining ingredients (keeping 10 basil leaves for garnish) and simmer for half an hour. Stir occasionally, adding more water if necessary.

To make the gnocchi place the potatoes in a pan and add 2 cups of water. Bring the pan to the boil and immediately turn to simmer. Cook them until a sharp knife is easily inserted into the potato. Drain the potatoes then peel them while they are still warm. Pass the potato through a potato ricer into a large bowl. The ricer helps to incorporate air into the mixture, the gnocchi will be nice and light if you use a ricer.



Natalie & Katrina Pizzini with Sam Miranda at the launch of King Valley Prosecco Road

Napolitana sauce

3 tablespoons olive oil
 3 tablespoons butter
 1 large onion, finely diced
 3 garlic cloves, finely chopped
 1/3 green chili, seeds removed, finely chopped
 1kg fresh tomatoes, skinned and quartered
 20 fresh basil leaves, torn
 1 bay leaf
 3 tablespoons parsley, finely chopped
 2 tablespoons sugar
 Juice 1 lemon
 1 cup water
 Salt and pepper to taste

Gnocchi

1.1kg Pontiac, Desiree or Dutch Cream potatoes, washed thoroughly, skin left on
 6 egg yolks OR
 2 medium eggs + 1 yolk
 2 tablespoons olive oil
 1 heaped tablespoon flaky salt, crushed
 330g plain flour
 50g plain flour for rolling gnocchi
 250g parmesan cheese
 Potato ricer – available from kitchen hardware stores

In a small bowl mix the egg yolks, oil and salt together for a minute with a fork. Mix the egg into the potatoes. Begin gently folding in the flour using a metal spoon. To fully incorporate the flour, gently squeeze the potato mixture by hand (rough handling will push the air out and make the gnocchi tough).

On a floured bench, pick up a small amount of gnocchi dough and shape it into a fat sausage with your fingers. Place this dough onto the bench and gently roll it by hand to the shape of a thin sausage. Then with a sharp, flat-bladed knife cut pieces off, the size of a small stone - approximately 1½ centimetre lengths. Place the gnocchi onto a floured tray and continue rolling until the tray is full and the dough is finished.

Heat a stockpot of salted water to boiling and add the gnocchi, they will sink to the bottom of the pan. When the water comes to the boil again and the gnocchi have risen to the surface, turn the heat to simmer and cook the gnocchi for a further 2-3 minutes. With a slotted spoon remove the gnocchi, drain and place them in a serving bowl. Cook the gnocchi just 1 tray at a time; the gnocchi will be soft so gentle handling is a must.

To serve

Gently toss the Napolitana sauce, prawns and fennel through the gnocchi, place on individual plates and garnish with shaved parmesan and torn basil.

● SAUVIGNON BLANC 2010
CELLAR DOOR PRICE \$16

Light straw in colour, the nose has lifted herbaceous notes, tropical undertones, crisp Granny Smith apple, passionfruit and the sweet fragrance of honey suckle. The palate is fresh, crisp and full with flavours of Granny Smith apple, passionfruit, spiced pears and stewed quince.

● PINOT GRIGIO 2011
{ *New Vintage* }
CELLAR DOOR PRICE \$18.50

White petal flowers, pear, green apple and sweet cinnamon on the nose. The palate is crunchy, fresh and crisp with ripe pears, white fleshy stone fruits and apple.

● ARNEIS 2011
{ *New Vintage* }
CELLAR DOOR PRICE \$20

Lovely lifted aromatics. There are hints of spiced pears, cloves, cinnamon, Granny Smith apples and delicate white petal flowers. The palate is fresh, crisp, round and soft. It has lingering flavours and textures of stewed pears and white fleshed plums.

● RIESLING 2010
CELLAR DOOR PRICE \$16

The nose jumps from the glass with intense citrus, lemon blossom, spice, white fleshy plums and tropical notes. The palate is full and generous. It is fresh, lively and zingy, with lovely citrus, lime and spice flavours, gentle acidity and persistence.

● WHITEFIELDS PINOT GRIGIO 2010
CELLAR DOOR PRICE \$25

Initial aromatics include pear, cinnamon, almond meal, dried flowers and peaches. The wine then develops aromas of melon, apricots and yellow peach. The palate is fresh with crisp acidity, yet rich, round and sumptuous. The palate is persistent with generous layers of complexity. This wine will age well.

● VERDUZZO 2010
CELLAR DOOR PRICE \$20

The aroma is delicate with pear, quince, and savoury notes. As the wine opens up in the glass the tropical notes of banana, melon and kiwi develop. The wine has structure and intensity, with nicely structured tannins and balanced acidity. The palate is creamy with lingering flavours of melon, pears and Granny Smith apple.

● ROSETTA 2011
{ *New Vintage* }
CELLAR DOOR PRICE \$16.50

Sangiovese rosé. Aromatics of rosehip, cherry blossom and white plums make way for savoury, spice and earthy notes. The palate is rich, full and flavoursome, there is spiced cherries, plums and strawberries. The finish is dry and long.

● SANGIOVESE SHIRAZ 2009
CELLAR DOOR PRICE \$17.50

The nose exudes red berries, dried herbs and dusty spice. Aromatics of savoury plums and cherries give the wine a youthful, juicy lift. The palate is fresh and lush and has soft, chalky tannins and gentle yet crisp acidity. It is a wine to be consumed fresh and young.

● SANGIOVESE 2009
CELLAR DOOR PRICE \$25

The nose is vibrant and fresh with lifted notes of plums, spice, red berries and dark cherries. As the wine opens there are herbal and savoury characters with some background oaky notes. It has chalky tannins that line the mouth and fresh, vibrant acidity. Plums, spiced cherries and earthy tones run through the palate. This wine is restrained but will age beautifully.

● MERLOT 2010
{ *New Vintage* }
CELLAR DOOR PRICE \$18

Rich purplish red in colour, the nose has hints of plums and savoury spice, with leather notes and earthy undertones. These develop to dried herbs and dark chocolate. The palate is soft, round and very generous. This tightly structured wine has good length on the back palate and a fleshy, juicy middle palate.

● SHIRAZ 2009

CELLAR DOOR PRICE \$20

"...this shiraz is a cracker. And it's good value to boot. It needs a good decant to show its wares, but after a little air, it displays complex aromas of red and dark cherries, blackberry, liquorice, vanilla oak and a little cured meat. It has excellent structure: juicy acid and fine-grained, drying tannins are nicely balanced with cherry, plum and redcurrant flavours. It finishes with an appealing cranberry-like sourness."

4/5 Ben Thomas

The Weekly Review, November 2010

● IL BARONE 2006

CELLAR DOOR PRICE \$43

"...Il Barone, a serious blend of cabernet sauvignon, shiraz, sangiovese and nebbiolo, delivers huge drinking satisfaction in a unique rich and fruity but dry and savoury way."

Chris Shanahan

www.chrisshanahan.com March 2011

"A blend of Cabernet Sauvignon, Shiraz, Sangiovese and Nebbiolo – unusual and distinctive. As Reeves and Mortimer might say "I don't know how it works... but it does! A mix of fruit flavours, but mainly red fruit and cherries, along with a good serve of mint and eucalypt plus some chocolate richness."

It's medium weight and savoury with supple fine grained tannins, maintaining a certain mint/aniseed coolness and freshness throughout. Has a tarry gumleaf tinged finish that I find in many inland Victorian reds. Marches to the beat of its own drum – clearly Australian, yet quite different from the mainstream. A suave sort of wine and very good drinking."

93 Points Gary Walsh

www.winefront.com.au March 2011

● NEBBIOLO 2006

CELLAR DOOR PRICE \$45

"...when it comes to Australian Nebbiolo, the stuff from Pizzini smells and tastes like I think it should. Nebbiolo. Like the stuff they grow in Italy, but with a King Valley accent. The Grape of Kings, grown in their Valley. I like it."

"A classic morphing mint/aniseed/liquorice fragrance along with rose, spice, tobacco and red cherry fruit - smell, put glass down, then smell again. It's medium bodied with dry slightly rusty tannin and robust acidity tempered by sweet cherry and liquorice tinged fruit. Given plenty of air it becomes less aromatic with tea and tobacco to the fore, but the palate pulls sweeter again to balance – yin and yang. Finishes with the typically abrupt punctuation mark of young Nebbiolo tannin, but does have length and flow. It's authentic and really good."

94 Points Gary Walsh

www.winefront.com.au March 2011

● RUBACUORI SANGIOVESE 2004

CELLAR DOOR PRICE \$110

"The 2004 Pizzini Sangiovese was the first Australian wine of this variety to which I gave a gold medal score (18.5/20), but this wine is grossly overshadowed by the reserve level Rubacuori Sangiovese from the same vintage. Sumptuously and profoundly fruited, it brings the layered depth of fruit, structure, length, bittersweet finish and balancing acidity of a Chianti Classico Riserva."

Jeremy Oliver

www.jeremyoliver.com.au November 2008

● CORONAMENTO NEBBIOLO 2004

CELLAR DOOR PRICE \$135

"... the 2004 Coronamento takes Australian nebbiolo to a new and superbly convincing level that reflects Pizzini's deep commitment to the discovery and isolation of special sites in his steadily expanding number of vineyards. I have never before tasted an Australian wine from this variety that I would gladly compare to the best from Piedmont..."

Jeremy Oliver

www.jeremyoliver.com.au November 2008

● BRACHETTO 2010

CELLAR DOOR PRICE \$16.50

Brachetto is our pink Moscato. Aromatics include rose water, watermelon and raspberries while the palate is sweet and fruity with a refreshing lingering zing. A certain crowd pleaser especially when served over crushed ice, a slither of fresh ginger and wedge of lime!

● VERDUZZO DOLCE 2008

CELLAR DOOR PRICE \$16.50

The nose shows hints of fresh pear, quince and apple. On the palate, soft flavours of pear, quince and plums dominate. There is a hint of savouriness on the mid palate. The wine has a nice sweetness that is lush and fresh, it finishes with clean, crisp acidity.

● PICOLIT 2010

(375ML BOTTLE)

CELLAR DOOR PRICE \$30

Picolit is a rare Italian dessert wine. Intense aromatics of spiced pears and poached quinces sit alongside orange blossom and fleshy, ripe stone fruits. The palate is sweet, silky and seamless. The wine has refreshing acidity and lovely persistence on the palate.

● VIN SANTO 2005

(375ML BOTTLE)

CELLAR DOOR PRICE \$65

The wine has a gorgeous complex nose. There are hints of chestnut flowers, dried fruits, figs, dates, candied orange and toffee coated almonds. On the palate the wine is ultra sweet with some seductive sherry type notes alongside flavours such as candied almonds, raisins and citrus. This wine has great length and persistence.

Vino e Vita wine club members receive 10% off cellar door prices.

Sangiovese é Salsicce Celebration

Saturday 11 & Sunday 12 June (Queen's Birthday weekend)

Cellar door 10am – 5pm

Sangiovese is the great Tuscan red. Salsicce are traditionally made Italian pork sausages. We love them both, so we have created an event to celebrate them together!



Saturday sees the 10th anniversary of our Sangiovese é Salsicce long lunch. An Italian feast, wine and entertainment, \$160 per person. The 2011 long lunch is now booked out but you can still visit cellar door on the Saturday and enjoy a King's Platter or coffee and selection of cakes, see our menu below.

You don't have to book a table to enjoy Sunday's warming fare. Prices will range between \$12 and \$23. There are always plenty of warm places to sit and feast.

Roving gypsy jazz band Bric a Brac will woo the crowd while Maurice Milani will play songs from the 60s to now for you to get up and groove. In cellar door you can taste our new vintage wines Pinot Grigio 2011, Arneis 2011 and Il Barone 2008.

Our Sangiovese é Salsicce celebration is an event that is part of the Winemakers of the King Valley 'A Weekend Fit for a King' food and wine festival. Festival wine tasting glasses are \$15 each, these can be used at all ten participating King Valley wineries.

No BYO alcohol, food or pets.

Lunch from 11.30am

- Celeriac soup with Milawa Bakery Ciabatta (V)
- Nonno Roberto's pork and fennel salsicce with potato polenta and sauerkraut
- Rolled and roasted whole suckling pig with potato polenta and sauerkraut
- Red wine braised duck on lentil stew
- Nonna Rosetta's traditional lasagne with salad
- Nonna Rosetta's vegetarian lasagne with salad (V)
- Barbecued ocean trout on Roman mashed potato
- Sangiovese poached cotechino on lentil stew

Antipasto, Desserts (all \$10) & Coffee in cellar door on both Saturday & Sunday;

- King's Platter – a selection of French and Italian cheeses, homemade duck neck sausage and cured meats \$23
- Nonna Rosetta's apple strudel with rich cream
- Raspberry & white chocolate cheesecake with berry coulis
- Granny's lemon meringue pie with rich cream
- Warmed chocolate pudding
- White chocolate and rhubarb tart with vincotto glaze

KING VALLEY, NORTH EAST VALLEYS, VICTORIA

family, friends, food & wine
welcome to Pizzini

If you would prefer to receive "Tre Amori" by email or you are not receiving our regular email newsletters please let us know at talkdirect@pizzini.com.au. If you wish to be taken off our mailing list, please let us know and we will make the appropriate changes.

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