

TRE AMORI

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

WELCOME TO TRE AMORI (THREE LOVES) – WINE, FOOD & FAMILY/FRIENDS. IN THE 14TH EDITION OF OUR NEWSLETTER FIND OUT ABOUT WHITE ROMAN, THE THREE NONNAS, REGIONAL WORLD'S LONGEST LUNCH AT PIZZINI IN MARCH 2012 & OUR RECENT TRIP TO JAPAN.

Alfredo & Katrina Pizzini

Vibrant & fresh

I have a great job. I spend very little time in an office, I eat at amazing restaurants and I have my very own science lab. But the best part of my job is having the opportunity to take risks and be creative.

In the middle of the 2011 vintage an opportunity presented itself to me. I heard on the grapevine (pardon the pun) that a grape grower in Rutherglen had some Trebbiano fruit available. I also knew that we would have excess of certain white varieties that were looking very good on the vine. I began having visions of producing a new wine style.

So here I introduce White Roman, it is a refreshing blend of Trebbiano, Prosecco, Chardonnay and Pinot Grigio. This wine is made in the Italian Orvieto style, it is fresh, dry and medium bodied.

Truth be known, I have wanted to make a wine in this style ever since tasting them on a trip to Italy some years ago. I thought that Aussie wine lovers would appreciate the fact that although these wines are fresh and fruit driven, the finish is not sweet.



Orvieto (Or-vi-e-toe) is an Italian wine region located in Umbria and Lazio, central Italy. Orvieto is also the name given to a particular wine style coming from this region. These wines have been traditionally made using Grehetto and Trebbiano grapes along with other varieties including Verdelho and Malvasia. Presently, the Italians are also experimenting with Riesling and Sauvignon Blanc. In the past, white Orvieto wines were sweet but now a drier style of wine is coming from this region.

What I liked about producing our White Roman style was the challenge to capture the best of each variety to produce a refreshingly dry wine that could be served with or without food. Each parcel of fruit was picked at a certain level of ripeness then fermented separately, the majority in stainless steel. The Chardonnay alone was fermented in older oak barrels to add complexity and richness to the palate. The wines were blended three months prior to it being bottled.

I think White Roman is best enjoyed now while the wine is young and retains plenty of

Vibrant & fresh cont'd

fresh, savoury fruit character. You could keep it in your cellar till around 2014. I would serve White Roman alongside antipasti platters and seafood dishes, especially if the seafood dishes have fresh Asian flavours as the layers of texture, zesty

freshness and gentle, lingering acidity of this wine would complement them perfectly.

Joel Pizzini



Ned, Katrina & James

Over A Barrel ~ Alfredo Pizzini

Our working holiday!

You would think that after forty years of farming we could have earned ourselves a holiday break overseas without the hitch of fulfilling any work obligations. But I guess being farmers for so long, it is always in our psyche to kill two birds with the one stone!

So when James Dunstan, owner of The Vine wine distribution company that supports Pizzini in Japan, rang and asked if Katrina and I would be interested in spending a couple of days on the road with his sales team to help build our brand profile, we naturally said yes, we were planning a holiday for that time anyway!

It was my and Katrina's first visit to Japan, it won't be our last. We found the hospitality, food and wines (we tasted many wines from some of the world's famous wine regions, including a beautifully light Pinot Noir from Japan) to be amazing. I especially appreciated the flavours in the dishes served at the dinners we hosted, and recognised why certain styles of our wines, those having more savoury characteristics including the Rosetta, Verduzzo and Nebbiolo pair well with Japanese cuisine. Dishes included foie gras, sea urchin and wagyu beef astride Japanese ingredients of abalone, pickled eel, sashimi, tofu and lotus stem.

Pizzini, Hochkirch and Curly Flat co-hosted a dinner with Japanese sake wine maker Watanabe Yoshiaki. In Japan he is considered a true samurai for his attention to detail as he grows his own rice for his wine, he is also experimenting with Pinot Grigio sake.

For us it was also an opportunity to get to know the team at The Vine. They distribute for five Australian wineries in Japan,

all come from the cooler climate regions in Victoria. The team like the fact that these regions can produce refreshing, savoury, less fruit driven wines. The Japanese are gaining an appreciation for this style.

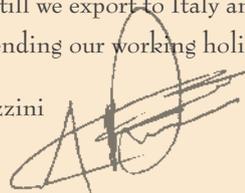
We also wanted to spend some time with friend Ned Goodwin. Ned is Japan's first and presently, the only Master of Wine and is the Wine Director for Global Dining Japan, one of Asia's largest restaurant groups. So it was such a great opportunity for us to represent our brand at a seminar and tasting with Ned for a group of sommeliers. With Ned moderating and translating it was an invaluable exercise.

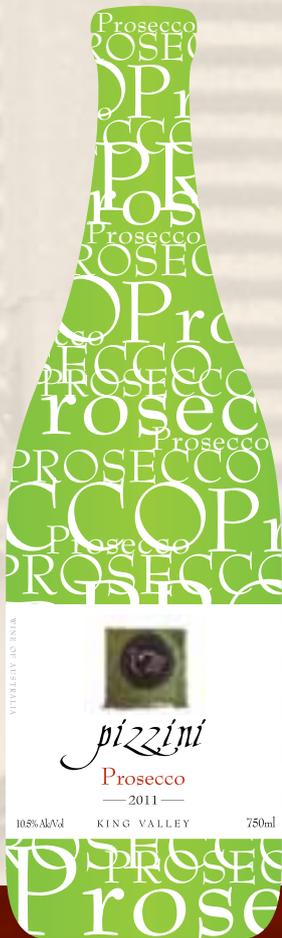
There is a strong interest in the education of food and wine matching and wine is also becoming very popular as a recreational drink for young professionals. Compared to Japanese sake, the level of alcohol in our wines is quite low.

After four days of work, it was time to continue our "holiday". In relaxation mode we travelled on to Kyoto for three days. We immersed ourselves into some traditional Japanese culture and took a couple of cooking classes along the way. We then flew on to Broome and El Questro for some outback adventure including "helifishing" and climbing Emma Gorge.

I can't wait till we export to Italy and Spain; we may just have to look at extending our working holiday program!

Alfredo Pizzini





Prosecco 2011

Prosecco is made from a grape variety called Glera, it originates from the Veneto region in north west Italy. Prosecco is comparatively low in alcohol, our 2011 Prosecco is 10.5%. It is a fresh, dry, aromatic sparkling wine.

The Italians enjoy Prosecco at any time of the day, though we Aussies seem most likely to open a bottle as an aperitif, or similarly how we would consume Champagne. Prosecco is best enjoyed while young and fresh, it is not made to cellar. We would recommend that you enjoy our 2011 while young, fresh and vibrant, either with or without food.

Cocktail hour!

Prosecco is perfect for summer time celebrations especially if you are planning an evening of cocktails. The Bellini is the most famous Prosecco cocktail. Place sweet, fresh peaches (skin on, pip removed) in a blender and puree until you have a smooth, runny consistency. Add 2-3 tablespoons of the peach puree to your flute of Prosecco and gently stir...its that simple!

Rosetta 2011

Rosetta is a rosé made from Sangiovese fruit. We chose to give the rosé a name as we felt it reminded us of Rosetta Pizzini. Rosetta is Alfredo's mother and the matriarch of the Pizzini family. While she is close to ninety now, she remains young at heart, spicy and on the go.

The colour is crimson pink with cherry hues. The aromatics jump from the glass; there are hints of dried roses, raspberries, strawberries, cherries and spicy wild red berries. The palate is crisp and fresh, with a soft, gentle mouth feel and subtle tannin. The wine has length and gentle acidity.

The Rosetta 2011 was recently reviewed by wine writer Mike Bennie, he scored it 90/100 for the November edition of WBM/Wine100 Magazine.

Il Barone 2006

A couple of great reviews for this blend...

"Il Barone heads the most alluring set of wines I've seen from the heights of the King Valley. Cabernet, Shiraz and friends unite in a bright, crunchy, textural wine of exotic complexity."

96/100 Tyson Stelzer

WBM/Wine100 June 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."

93/100 Gary Walsh

www.winefront.com.au March 2011

new vintages & reviews

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 the five wine pack suggestions. Packs are despatched twice yearly.

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 & reds

3 *Classica*

Selected from our full range of white & red wines

4 *Bianca*

Selected from our full range of white wines

5 *Rossa*

Selected from our full range of red wines

Member benefits including 10% off cellar door prices and free freight to anywhere in Australia on orders of one dozen or more bottles (clean skin wines not included).

Join the club anytime online www.pizzini.com.au



Tony Floyd, Sebastian Di Natale, Philip Smith, Wayne Burgoyne, Martyn Lindsay, Roger McPherson.

November 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 Prosecco 2011
2 Pinot Grigio 2011
2 White Roman 2011
2 Sangiovese Shiraz 2010
2 Sangiovese 2009
2 Il Barone 2006

PACK PRICE: \$255
SAVE UP TO: \$44

3 *Classica*

2 White Roman 2011
3 Riesling 2011
3 Sauvignon Blanc 2011
3 Sangiovese 2009
1 Il Barone 2006

PACK PRICE: \$226
SAVE UP TO: \$40

4 *Bianca*

3 Prosecco 2011
3 Pinot Grigio 2011
3 White Roman 2011
3 Verduzzo 2010

PACK PRICE: \$205.50
SAVE UP TO: \$39

5 *Rossa*

3 Merlot 2010
3 Shiraz 2010
3 Sangiovese 2009
3 Il Barone 2006

PACK PRICE: \$285
SAVE UP TO: \$48

Your November Vino e Vita wine packs are scheduled for payment on Friday 4th of November and despatch will commence on Monday 7th of November. Should you wish to make any changes to your normal delivery arrangements please contact Wendy PRIOR to Friday 28th October on 03 5729 8030 or at wendy@pizzini.com.au



In Katrina's Kitchen

On one of our days working with our customers in Japan we arrived at a city called Utsunomiya a little early for the planned wine tasting. I was very excited to learn that the town was famous for dumplings and there was a whole street dedicated to selling these small treats. Memory of an earlier trip to Hong Kong and eating dumplings with once Melbourne Sommelier Loch Thornton at his favourite restaurant whetted our appetite so it was very difficult to stop ourselves from gormandising.

Some dumplings were coated in panko breadcrumbs and deep fried, some were steamed then pan fried, some were steamed then served in miso style soup and some were deep fried. All served with delicious sauces. Try the recipe below, I have included bought dumpling wrappers but the dough for the wrappers is very simple to make especially if you have a pasta rolling machine ... come to my Antipasti, Tapas & Dumpling class to learn more.

Katrina Pizzini



Chicken & prawn gyoza with dipping sauce

Ingredients

2 cups cabbage, sliced finely
½ teaspoon flaky salt
500 g minced chicken
7 green prawns, sliced finely
2 tablespoons ginger, chopped finely
2 cloves garlic, chopped finely
3 spring onions, chopped finely
1 small fresh green chili, deseeded, chopped finely
1 teaspoon sugar
½ teaspoon ground pepper
1½ tablespoons Japanese soy
1 teaspoon sesame oil
1 packet dumpling wrappers
4 tablespoons vegetable oil

Dipping sauce

1 clove garlic, chopped finely
1 cm knob ginger, chopped finely
½ tablespoon sweet chili sauce
4 tablespoons light soy sauce
2 tablespoons red wine vinegar
½ teaspoon sesame oil
2-3 tablespoons water

Wok & bamboo steamer for cooking

Method

Combine all of the ingredients for the dipping sauce in a small bowl and mix well, set aside.

Place the cabbage in a colander and sprinkle with the salt and allow to sweat for 30 minutes. Rinse cabbage under running water for 20 seconds then place the cabbage in a clean tea towel and squeeze out excess moisture.

Place the cabbage, chicken, prawns, ginger, garlic, onions and chili in a food processor and blitz for 20 seconds. Combine the sugar, pepper, soy sauce and sesame oil and add to the meat mixture and blitz for another 10 seconds.

Place a heaped teaspoon of mixture in the centre of the wrapper, baste the edges with a little water and fold to a neat shape while enclosing all of the mixture. Continue until all the mixture is used. Heat the oil in a pan and gently fry the gyoza on one side for 1 minute. Place a layer of perforated baking paper on the base of the steamer and steam the gyoza (lid on), fried side down, over boiling water for 6 minutes.

Remove onto a serving plate and serve with the dipping sauce.

A tavola!

Cooking School



The 2012 class schedule has been re-vamped with a couple of new classes added to the timetable.

2012 sees Katrina placing more emphasis on teaching participants how to cook dishes that are not just good for the soul but good for your body as well.



Cooking school *gift vouchers* can be organised quickly and sent directly to you or the recipient via mail or email.

New Classes for 2012

Lunching Ladies ... & Lads

Class \$140 per person

Vino e Vita wine club \$130 per person

Ladies who lunch will love this class. A combination of all of our cooking classes, prepare entree, main and dessert, then sit with your friends to chat over lunch. Lads are welcome!

Quick & Healthy

Class \$140 per person

Vino e Vita wine club \$130 per person

Working parents rejoice! Whip up dinner in a flash, no fuss, healthy and yummy meals you and the kids will enjoy. Expand your weekly repertoire and enjoy the praise!

Versatile, Delicious ... & Vegetarian

Class \$140 per person

Vino e Vita wine club \$130 per person

Chic pea and mung bean free zone! Classy pasta dishes and filling vegetable classics. Dispelling conventional thought that vegetarian is boring.



Cooking class timetable 2012, bookings can be made now.

January

- Thursday 19 Lunching Ladies ... & Lads *NEW*
- Friday 20 Pasta, Ravioli & Gnocchi
- Saturday 21 The Dinner Party

February

- Thursday 9 Pasta, Ravioli & Gnocchi
EVENING CLASS
- Friday 10 Antipasti, Tapas & Dumplings
- Saturday 11 Pasta, Ravioli & Gnocchi
- Friday 17 Lunching Ladies ... & Lads *NEW*
- Saturday 18 The Dinner Party
- Wednesday 22 Quick & Healthy *NEW*
- Thursday 23 Antipasti, Tapas & Dumplings
- Friday 24 Pasta, Ravioli & Gnocchi
- Saturday 25 Pasta, Ravioli & Gnocchi

March

- Thursday 8 Pasta, Ravioli & Gnocchi
- Friday 9 Lunching Ladies ... & Lads *NEW*
- Saturday 10 Pasta, Ravioli & Gnocchi

Melbourne Food & Wine Festival events.

Venue: King Valley Cucina, Whitfield.

- Saturday 3 Three Nonnas in King Valley
- Sunday 4 Three Nonnas in King Valley
- Saturday 17 Three Nonnas in King Valley
- Sunday 18 Three Nonnas in King Valley

April

- Thursday 12 Versatile, Delicious ... & Vegetarian *NEW*
- Friday 13 Quick & Healthy *NEW*
- Saturday 14 The Dinner Party
- Thursday 19 Antipasti, Tapas & Dumplings
EVENING CLASS
- Friday 20 Pasta, Ravioli & Gnocchi
- Saturday 21 Pasta, Ravioli & Gnocchi
- Friday 27 Lunching Ladies ... & Lads *NEW*
- Saturday 28 Pasta, Ravioli & Gnocchi

May

- Friday 4 Antipasti, Tapas & Dumplings
- Saturday 5 Versatile, Delicious ... & Vegetarian *NEW*
- Thursday 17 Lunching Ladies ... & Lads *NEW*
- Friday 18 Pasta, Ravioli & Gnocchi
- Saturday 19 The Dinner Party

June

- Thursday 21 Pasta, Ravioli & Gnocchi
EVENING CLASS
- Friday 22 Pasta, Ravioli & Gnocchi
- Saturday 23 Lunching Ladies ... & Lads *NEW*

July

- Thursday 5 Pasta, Ravioli & Gnocchi
- Friday 6 Antipasti, Tapas & Dumplings
- Saturday 7 Lunching Ladies ... & Lads *NEW*
- Thursday 12 Pasta, Ravioli & Gnocchi
- Friday 13 Versatile, Delicious ... & Vegetarian *NEW*
- Saturday 14 The Dinner Party
- Thursday 19 Antipasti, Tapas & Dumplings
- Friday 20 Quick & Healthy *NEW*

Join us in March 2012 @ the Melbourne
Put these dates in your calendar now!

Regional World's Longest Lunch

Enjoy the very best our region has to offer in one location for one day!

Friday March 2, 2012, Cellar door, 12 noon – 4pm

The very first events for the Melbourne Food and Wine Festival are always the enjoyable World's Longest Lunches. These are held in various venues around the state on the same day at the same time.

2012 sees the 20th anniversary of the World's Longest Lunch. To celebrate this momentous occasion, the spacious area surrounding our cellar door has been chosen as the venue for the Regional World's Longest Lunch in North East Victoria. This region includes King Valley, Rutherglen, Alpine Valley, Glenrowan, Beechworth and the Milawa Gourmet Region.

Planning has begun for this lunch and it is shaping up to be amazing. Five of the region's best chefs using quality local produce, fourteen of the region's best wines chosen by Sommelier Rocco Esposito and the beautiful surroundings of the King Valley, what's not to love?

Our chefs will include; Michael Ryan from Provenance (2 Chefs Hats), Douglas Elder from Brown Brothers (Doug has gained a Chefs Hat at each restaurant he has headed in the past 6 years), Adam Pizzini from Rinaldo's Casa Cucina, Anthony Simone from Simone's (1 Chefs Hat) and Bryan Alley from the Mountain View Hotel in Whitfield. Rocco Esposito is an award winning sommelier who is responsible for Vue de Monde's wine lists, his knowledge and passion for wine and food is second to none.

Booking details and prices will be available shortly.



North East Valleys
VICTORIA



*From left: David & Ceridwen Brown, Rocco Esposito, Michael Ryan, Doug Elder, Nonna, Anthony & Patrizia Simone, Adam Pizzini.
Don't be fooled by these serious faces they cook great food!*

Food & Wine Festival



Guests at the our 2011 Brunello, Chianti e Sangiovese Event.

Jane Faulkner, Mark Protheroe

Brunello, Chianti e Sangiovese

Wednesday March 14, 2012, 6pm – 8.30pm
Church Street Enoteca
527 Church Street Richmond

Join Alfred and Joel Pizzini and wine writer Jane Faulkner to taste and discuss Sangioveses from the world's top producers including Pizzini's Rubacuori Sangiovese.

We once again invite you to Church Street Enoteca for a celebration of our family's passion for Sangiovese. The tasting will be moderated by Jane Faulkner, freelance wine and food writer for The Age and Sydney Morning Herald newspapers. It is an opportunity to savour Sangioveses from eight of the world's top Sangiovese producers including Fontodi, Isole e Olena and Monteverte.

Each of the eight wines will be paired with a portion of food specially prepared by the chefs from Church Street Enoteca, an enjoyable way to taste these wines.

This is an opportunity to learn more about Sangiovese through great discussion and tasting the wines with and without food. Please join us.

Booking details and prices will be available shortly.

Three Nonnas in King Valley

Saturday March 3, Sunday March 4
Saturday March 17 & Sunday March 18
10am – 3pm

King Valley Cucina
4515 Wangaratta-Whitfield Road, Whitfield

Back by popular demand and extended to include four dates in 2012.

Join our three Nonnas to learn old recipes and make new friends. Nonnas Barb Sartori, Josie Politini and Katrina Pizzini will teach you how to cook their Italian inspired home-style dishes. The classes are "hands on" for each participant, so whether you are a novice or professional home cook, you'll enjoy the Three Nonnas.

On arrival you'll be greeted with the Nonnas homemade biscotti and coffee and what follows is three hands-on cooking sessions, one with each of the Nonnas. The day ends feasting on the dishes you have prepared – slow braised goat in Nonna Barbs wood-fired oven served with canerdeli (Italian dumplings), Katrina's duck agnolotti (you will make your own pasta) and silky ricotta filled cannoli, Nonna Josie's speciality.

Booking details and prices will be available shortly.



During a class with Katrina



Nonnas: Barb, Josie & Katrina



Feasting after the class

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

When Joel writes the tasting notes, he likes to add in what he would eat with his glass of wine, here are some of his suggestions.

Arneis - this would be great with zucchini flowers stuffed with sage, anchovies and goats cheese or with a pumpkin risotto.

Riesling - serve with citrus marinated swordfish.

Sauvignon Blanc - match with a classic fritto misto.

Sangiovese Shiraz - enjoy with char-grilled salmon or Freddy's recipe for marinated grilled quail.

Rubacuori Sangiovese
I would love to tuck into this wine served alongside a juicy, rare eye fillet.

Il Barone - drink this wine with Katrina's osso bucco and potato polenta.

● WHITES ● PINKS ● REDS ● DESSERT

● PROSECCO 2011
{ *New Release* }
CELLAR DOOR PRICE \$19.50

Prosecco is an Italian sparkling wine that is best served chilled and while young, crisp, fresh and vibrant. Aromatics include hints of green apple, Wisteria flower and slight citrus notes.

● ARNEIS 2011
CELLAR DOOR PRICE \$20

Bright green-tinged yellow in the glass, this shows plenty of mountain fresh fragrance with fresh-cut yellow pear fruits, some quince, sweet white floral perfume and the merest hints of citrus and fresh almond. The palate's crisp, dry and fresh, really bracing yet gentle, with pear and apple flavour sitting bright and crunchy from start to mouth-watering finish.

● PINOT GRIGIO 2011
CELLAR DOOR PRICE \$18.50

This is one of our favourite wines. It's the colour of pale straw in the glass and the nose offers up an abundance of wildflowers, quince and ripe yellow pear, really vibrant and enticing. The palate's quite crisp, tangy and taut, showing nashi pear and quince flavour with a drizzle of lime, bright acid crunch right the way through.

● RIESLING 2011
{ *New Vintage* }
CELLAR DOOR PRICE \$16

The freshness and clarity here is impressive, with plenty of fragrance on offer. An array of bright citrus fruit aromas move through white stone fruits and even into exotic tropical territory - sweet florals in the background. The palate's focused yet smoothly textured with ripe peach and citrus flavours, finishing with conviction.

● VERDUZZO 2010
CELLAR DOOR PRICE \$20

This is a richer and more textural white Italian varietal that shows an enticing nose with gently spiced baked apples and peaches, hints of mango and fresh-baked apricot pie. The palate texture is seductively smooth and even, showing luscious fleshy stone fruits and tropical nuances, it starts rich and then finishes lively and fresh.

● WHITE ROMAN 2011
{ *New Release* }
CELLAR DOOR PRICE \$18.50

White Roman is a blend of Trebbiano, Prosecco, Chardonnay and Pinot Grigio. Each parcel of fruit is fermented separately then blended prior to bottling. This wine is made in the Orvieto style, it is fresh, dry and medium bodied. Lifted aromatics include honey dew melon, citrus, tropical fruits and hints of spicy oak. There are layers of texture, zesty freshness and lingering, gentle acidity. Serve alongside antipasto, seafood or fresh Asian flavours.

● SAUVIGNON BLANC 2011
{ *New Vintage* }
CELLAR DOOR PRICE \$16

The assertive stamp of Sauvignon Blanc is one of the most vivid and distinctive, here you'll smell wild mountain grasses, fresh-cut herbs, fresh tropical fruits and sweet musky perfume. The palate has tangy, crisp appeal with green apple flavours, a little Tahitian lime citrus tang and a zesty, crisp finish.

● ROSETTA 2011
CELLAR DOOR PRICE \$16.50

This vibrant pale red rosé is made with Sangiovese and works brilliantly. The varietal red fruits are just the thing you're after when rosé is on the table - plenty of cherry fruits, raspberries and strawberries, some musky florals lift off the top. The palate's all about crisp, dry refreshment, it's an ideal wine for seafood with great balance and lingering red cherry stone freshness.

Tasting Notes

● SANGIOVESE SHIRAZ 2010

{*New Vintage*}

CELLAR DOOR PRICE \$17.50

A medium weight wine that really sums up the Pizzini story of Italian heritage and Australian terroir. It has bright brambly red fruits - cherries and wild raspberries - fragrant and attractive. The palate's musky, with bright strawberry and raspberry fruit flavours, a hint of chocolate, underpinned with vibrant, lithe and crunchy tannin.

● MERLOT 2010

{*New Vintage*}

CELLAR DOOR PRICE \$18

The sensitivity of Merlot to site and climate is much underrated in Australia and we reckon we've got a good spot - this shows both ripeness and elegance. The nose has mulberry and plum fruits, gentle oak, some blueberry and anise. Flavours run the same thread, wrapped in smooth soft tannin and finishing with approachable juicy crunch.

● SANGIOVESE 2009

CELLAR DOOR PRICE \$25

This is all about showing the robust yet approachable side of Sangiovese, it's made for drinking day or night. The nose has a smoky streak with red and dark cherries, bracken and woody spices, some fresh earthy complexity too. The palate's classic Sangiovese, in that it bursts to life with vibrant crunchy cherry flavour and delivers just enough savoury tannin to get the appetite firing.

● SHIRAZ 2010

{*New Vintage*}

CELLAR DOOR PRICE \$20

Striking deep purple colour, this looks vibrant and fresh in the glass. Aromas of sweetly-spiced blood plum and summer berries, with hints of chocolate and cedary, earthy complexity. The palate's brightly structured with attractive rich, ripe flavours of plum and blackberry, fresh red fruits through the finish with fine, sweeping tannins to close.

● IL BARONE 2006

CELLAR DOOR PRICE \$43

This is a 4-way blend of Cabernet, Shiraz, Sauvignon, Sangiovese and Nebbiolo and shows terrific complexity and savoury depth on the nose, with dried leaves, earthy elements, plums, cassis and a wealth of woody spice. The palate's pitched at the fuller-flavoured end of the spectrum, impressive deep plum and spice here, cherries, a big serve of spice and long, seamless tannin drive.

● NEBBIOLO 2008

{*New Vintage*}

CELLAR DOOR PRICE \$45

Classically pale in the glass, Nebbiolo is a deceptive and beautiful wine. The nose is all allure and seduction with classic deep rose petal perfume, plenty of anise-scented spice and bright red fruits. The palate's deep, juicy and mouth-filling red cherry and plum flavours run on sturdy tannins, laced with liquorice and finishing bright. Drinking very well now, it will develop more savoury complexity for a couple of years yet.

● RUBACUORI SANGIOVESE 2005

{*New Vintage*}

CELLAR DOOR PRICE \$110

A profound Sangiovese that has been layered up for contemplative appeal - it is the opposite tack to the regular Pizzini Sangiovese. This has deeper, darker fruits, plums and dark cherries, with chocolate and liquorice, fennel seeds and complex earthy notes, some sweet leather too. The palate's deep, ripe and soft fruit tastes of plum and spiced cherry, underpinned by supple, long tannins and terrific balance.

● CORONAMENTO NEBBIOLO 2005

{*New Vintage*}

CELLAR DOOR PRICE \$135

This is the very best expression of Nebbiolo from Pizzini, a less fruit-driven style that twists into savoury territory with plenty of fennel and aniseed on the nose, tarry hints, leather and dried, spiced red cherries. The palate's lithe and muscular with a wealth of fine, dense tannin, dark chocolate, tar, black liquorice and dark plums, finishing with a kick of fresh acidity, really neat resolve.

● BRACHETTO 2011

{*New Vintage*}

CELLAR DOOR PRICE \$16.50

Brachetto is a lightly sparkling pink moscato-style, that is pale pink in the glass and has a wealth of floral aromas, as well as fresh-sliced strawberry and apple blossom. Refreshing, smooth and gentle on the palate, more sweet strawberry flavours here too - in a word, effortless refreshment.

● VERDUZZO DOLCE 2008

CELLAR DOOR PRICE \$16.50

This sweet version of Verduzzo is a playful white that offers up straight-forward ripe tropical fruits, some peach here too, really quite luscious on the palate, easy and refreshing off-dry white. Great for fruit-based light summer desserts.

● PICOLIT 2010

(375ML BOTTLE)

CELLAR DOOR PRICE \$30

This is a rare bird, made by harvesting very ripe, precious bunches of Picolit grapes from the vine and drying some on racks prior to fermentation. Aromas are fresh and fragrant, sweet lychee, apple and wild flowers, some gentle fresh almond too. The palate's smoothly textured, really creamy honey and almond flavours, some custard apple, nice fresh finish.

● VIN SANTO 2005

(375ML BOTTLE)

CELLAR DOOR PRICE \$65

This amber nectar is a real treat and a rarity. It smells of chocolate, burnt toffee, honey and grilled nuts, very savoury alluring rancio notes here. The palate's concentrated flavours of caramel and spice echo the nose, grilled nuts again, a smooth, luscious texture and a very, long, slow-burning finish. A beautiful contemplative after dinner wine.

Gnocchi Fiesta

If only life was as sweet as Nonna's gnocchi!

Saturday 19 & Sunday 20 November, Cellar door 10am – 5pm



Our annual Gnocchi Fiesta is a weekend of family fun, great food (homemade gnocchi and fresh seafood) and new release aromatic white wines. Venture to the King Valley and enjoy our family's hospitality. There is no need to book for our Gnocchi Fiesta.

The kids will love the giant sandpit and edible art space, and once again they can make their own kite and learn how to fly it with the crew from Kites4kids.

Fancy your gnocchi rolling or wine spitting skills? Join the Ms Gnoccha gnocchi rolling competition at 2pm or the Wine Spitting Challenge at 2.30pm. You could win a case of our finest!

Our Gnocchi Fiesta is part of the regions La Dolce Vita food and wine festival, so buy a festival wine tasting glass (\$15) at our cellar door, you can use this at all nine participating wineries.

We are unable to accommodate large coaches, no BYO alcohol, food or pets.

This year's lunch menu:

Gnocchi

- Katrina's gnocchi w burnt butter & crispy sage (V)
- Katrina's gnocchi w Fred's rich duck ragout
- Katrina's gnocchi w Nonna Rosetta's bolognaise sauce
- The gnocchi combo ~ a plate of all 3 gnocchi
- Homemade ricotta gnocchi alforno w roasted garlic & creamed spinach sauce (V)

Seafood

- Ginger & mint spiked prawns on a crunchy green mango & sprout salad w fresh Asian herbs
- Fritto Misto on rocket salad w lemon aioli
- Barbecued scampi on saffron & green pea risotto

King's Platter – our antipasti plate

Share three cheeses, cured meat, duck neck sausage, Jam Lady Jam Syrian spiced figs, bread & butter pickle & crackers

Kids

- Katrina's gnocchi w Nonna Rosetta's bolognaise sauce
- Gnocchi meal deal ~ gnocchi w Nonna's bolognaise & drink

Desserts ~ available 11am – 4.30pm

- White chocolate & fresh berry tart
- Alan's amazing Tiramisu w Padre coffee syrup
- Granny's lemon meringue pie
- Toffee coated profiteroles filled w a creamy custard filling
- Coffee too!

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.

Pizzini Wines 175 King Valley Road Whitfield Vic 3678
Telephone 03 5729 8278 Facsimile 03 5729 8495
Email: talkdirect@pizzini.com.au
Website: www.pizzini.com.au