

# TRE AMORI

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

IN THIS NEWSLETTER WE EXPLAIN OUR RED BLEND IL BARONE, RELEASE THE NEW VINTAGE PER GLI ANGELI, LAUNCH LANA, A NEW RANGE FOR PIZZINI AND WE OPEN UP BOOKINGS TO PIZZINI PRESENTS NEBBIOLO.

*Alfredo & Katrina Pizzini*

## Hitting, the sweet spot

*One of the best feelings as a winemaker is that moment when we are tasting our way through multiple potential blends for a particular wine and there is one that stands out as just right. Winemakers call it hitting the sweet spot and I am always surprised at just how clear that sweet spot can be, even though we work in 1% increments in the blend.*

Our Il Barone is made with Cabernet Sauvignon, Shiraz, Sangiovese and Nebbiolo. The most complex blend we make, I usually spend a couple of weeks layering this wine to completion with Alfredo, and enjoying hitting that sweet spot each step of the way.

We start with the best Cabernet Sauvignon we have made, to which we add our best Shiraz, literally using 1% increments, until we have a Cabernet Shiraz blend that we would drink on its own. Then we go through the same process, adding Sangiovese earmarked from one of the best parts of our vineyard, and finally a proportion of Nebbiolo.

The order we use to build the blend is the same as the finished wine flows across the palate. First impact is the Cabernet, with its burst of blackcurrant filling the front palate and providing the overall structure, like scaffolding, for the entire wine. Next comes some juicy fruit sweetness from the Shiraz which, with its good friend Sangiovese, forms a generous central complex in the middle palate.



The Sangiovese edges into the savoury and earthy tones we love it for, then the Nebbiolo takes the mantle, bringing its signature dry and persistent end notes.

The aim is to create seamless integration of the components in the final wine, we are definitely looking for the whole to be greater than the sum of its parts. The just released Il Barone 2012 has 49% Cabernet Sauvignon, 27% Shiraz, 16% Sangiovese and 8% Nebbiolo. These proportions are different each time we make the wine, whatever it takes to create a wine of great character, complexity, depth and age-worthiness.

In 2012 we bought Cabernet Sauvignon grapes from Beechworth for the Il Barone as we are in the process of relocating our Cabernet Sauvignon vines to a site on our vineyard where we expect them to produce some great fruit in the future. Though, I am really interested in pursuing further cross-regional blends with top quality regions like Beechworth, so watch this space.

Australia has a long tradition of Cabernet Shiraz blends and Tuscan wine producers are freeing themselves of some of their DOC constraints with their Super Tuscan blends (predominantly Sangiovese and Cabernet); for me our Il Barone takes what is great about both of those wine styles and stamps it fairly and squarely Pizzini as it expresses the best of our region and our vineyards and the best of Australia and Europe... Sweet indeed.

Joel Pizzini



## Over A Barrel ~ Alfredo Pizzini

*Introducing Lana, wines by my kids!*

*The three wines in the Lana range are made using old-school winemaking techniques to produce new wine styles. In wine, as in life, what's old is new (even cutting edge) these days and the Lana wines are no exception. Though I am not so sure the same can be said of me!*

Il Nostro Gallo is the red blend, predominantly Sangiovese with a good lick of Canaiolo and a touch of Colorino.

The name Il Nostro Gallo means our rooster and yes, this wine is feisty and theatrical, just like a rooster should be. The Canaiolo brings softness and body to the blend and has been used in Italian winemaking for centuries to balance Sangiovese's signature tannins. Colorino helps add colour to the wine.

For this wine Joel co-ferments the Sangiovese and Canaiolo in open cement vats, bringing some good old-fashioned earthiness to the wine.

Again, this is an ancient winemaking technique being re-explored as the pendulum swings back a little in favour of less rigorous control to create wines with their own personality.

The Lana Pinot Grigio is made with another old-school technique of fermentation in well-used oak barriques along with the wild yeasts carried in from the vineyard on the grapes and those circulating in the winery.

As a result, the wine has some earthy, funky characteristics. And the Lana Prosecco, well just like any good Prosecco it's refreshing, gently fizzy and fun – enough said.

Our marketing department (my daughter, Natalie) is always telling me we have too many wines in the Pizzini range. So Lana has given Joel, Natalie, Nicole and Carlo the chance to explore new avenues in wine styles and winemaking techniques without creating further diversity to the Pizzini range.

They chose the name Lana as a reference to their Italian roots. Lana is a town in the Trentino-Alto Adige region at the foot of the Italian Alps, it is the home town of my mum and dad, Rosetta and Roberto Pizzini and where I was born. Lana remains very close to all of our hearts, it means home to the whole family. Lana provides an opportunity for Joel, Carlo and Natalie to pay tribute to their heritage. It means a lot.

Alfredo Pizzini



Now you can chat with us via Facebook and Twitter. If you tweet, follow us @pizziniwines and if you are a Facebook user search for Pizzini Wines. Join our conversations anytime. We would love to hear from you.

# THE MOUNTAIN VIEW HOTEL IS THE HOME OF LANA

If you would like to taste and buy the wines in the Lana range, head to our hotel in Whitfield.

If you are visiting the King Valley over the Queen's Birthday weekend, join us at the hotel for our event *Gusto e Mangiare*, come taste wine and eat with us! You can taste the wines in the Lana range alongside the chef's selection of canapés or order a meal from the hotel's menu.

*Gusto e Mangiare* is part of our region's Weekend Fit For A King food and wine festival. Your festival wine tasting glass is \$20 and can be purchased and used at all participating wineries. Call the hotel to book a table for lunch or dinner.

Drop in anytime if you would like to taste the wines. The hotel is open 7 days from 11am.



## PROSECCO 2012 - \$25

**COLOUR:** Light straw with an olive hue.

**AROMA:** Hints of honeydew melon, citrus blossom, fresh lime and green apples.

**PALATE:** A gentle fizz with sherbet and zesty, lemony acidity.

**BEST CONSUMED:** Prosecco is always best enjoyed chilled and in good company.



## PINOT GRIGIO 2011 - \$25

**COLOUR:** Pale straw with an olive green hue.

**AROMA:** Lemon zest and spices with earthy and funky notes with flinty gun smoke characters developing as the wine opens in the glass.

**PALATE:** Round and soft with lingering, lemony acidity.

**BEST CONSUMED:** While young and alongside barbecued, marinated quail or salt and pepper chilli squid.



## IL NOSTRO GALLO 2011 - \$30

**COLOUR:** Dense brick/cherry red with purple hues.

**AROMA:** Exotic spice, dark cherry, lingering plum, dried herbs, leather and earthy notes.

**PALATE:** The wine has a soft, round, fleshy palate and generous, talc like earthy and savoury tannins.

**BEST CONSUMED:** Serve alongside a thin based Capricciosa style pizza.



# Vino e Vita

WINE & LIFE

Become part of our family and join *Vino e Vita*, our wine club. There is no joining fee. To become a member, purchase *two* cases of wine *each year* from our five wine pack suggestions. Packs are dispatched twice yearly, May and November.

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

To become a member complete the enrolment form enclosed with your newsletter. You can also join at our cellar door or at [pizzini.com.au](http://pizzini.com.au)

*Or call us now to join & enjoy the benefits immediately.*

We have a range of straight and mixed dozen wine packs to choose from.

## 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*

A selection of our Italian whites & reds.

3 Pinot Grigio 2013  
2 Verduzzo 2013  
3 Sangiovese 2012  
2 Canaiolo 2012  
2 Sagrantino 2011

PACK PRICE \$266.00  
SAVE UP TO \$44.50

## 3. *Classica*

Selected from our full range of white & red wines.

2 Riesling 2013  
2 Sauvignon Blanc 2013  
2 Rosetta 2013  
3 Merlot 2012  
3 Sangiovese 2012

PACK PRICE \$214.50  
SAVE UP TO \$37.50

## 4. *Bianca*

Selected from our full range of white wines.

3 Riesling 2013  
3 Pinot Grigio 2013  
2 Verduzzo 2013  
2 Sauvignon Blanc 2013  
2 Rosetta 2013

PACK PRICE \$194.00  
SAVE UP TO \$35.50

## 5. *Rossa*

Selected from our full range of red wines.

2 Sangiovese Shiraz 2012  
2 Sangiovese 2012  
2 Merlot 2012  
2 Canaiolo 2012  
2 Barbera 2012  
2 Sagrantino 2011

PACK PRICE \$275.00  
SAVE UP TO \$45.00

Your May *Vino e Vita* wine packs are scheduled for payment on Friday May 16, the wine will leave our winery on Thursday May 22. Should you wish to make any changes to your normal delivery arrangements please contact Melissa by COB Friday May 9, on phone 03 5729 8030 or email [melissa@pizzini.com.au](mailto:melissa@pizzini.com.au)



# Wine dinners in July

*We have organised a selection of wine dinners for the month of July. So don your winter woollies and enjoy dinner at these award-winning restaurants with us.*

To book for any of these dinners please call Melissa on 03 5729 8030 or email [melissa@pizzini.com.au](mailto:melissa@pizzini.com.au)  
The cost is \$110 per person for Vino e Vita Wine Club members and \$120 per person for our non-member guests.

## — CANBERRA —

*Thursday July 3*

Belluci's in Manuka

Cnr Furneaux Street and Franklin Street

## — SOUTH AUSTRALIA —

*Thursday July 24*

George's on Waymouth

20 Waymouth Street, Adelaide

## — NEW SOUTH WALES —

*Wednesday July 16*

Ormeggio at the Spit

Spit Road, Mosman

## — VICTORIA —

*Thursday July 31*

Rinaldo's Casa Cucina

8-10 Tone Road, Wangaratta



## Starlight Foundation, Five Chefs Dinner

Pizzini is proud to sponsor the Starlight Five Chefs Dinner, Melbourne

*Established in 1993, Starlight Five Chefs Dinners are Starlight's signature fundraising events and are supported by some of Australia's best chefs. Incredible degustation menus are created and matched with the finest wines, all peppered with stories of inspiration and hope.*

The Melbourne event will be held on Friday 30th May at the Melbourne Convention and Exhibition Centre. Guests will enjoy culinary delights from Tony Panetta (MCEC), Shane Delia (Maha), Guy Grossi (Grossi Florentino), Scott Pickett (St Crispin), Adam D'Sylva (Coda), and Robin Wickens (Royal Mail Hotel). Each course is served with a matching wine. Our Sangiovese 2012 will be served with Scott Pickett's creation.

It is a night that truly makes a lasting impact on guests and those Starlight children and families that the fundraising supports.

Starlight Five Chefs Dinners are unique because almost everything on the night is donated including the chefs' time and expertise, entertainment, food, wine and auction items.

You can buy tickets to the dinner and support a wonderful cause. For more information visit [www.starlightfivechefs.org.au](http://www.starlightfivechefs.org.au)



*The great Antonio Gaia said that Nebbiolo is like the most beautiful woman at the dance; everyone is afraid to ask her to dance, yet for the one bold enough to ask, the experience will be unforgettable.*



*Photo taken by Jamie Durrant*

## PIZZINI PRESENTS NEBBIOLO

~ Join us at our new event ~

*Take a journey back to the roots of Piedmontese  
gastronomy in the King Valley!*

If you love Nebbiolo or want to discover its allure, then join us at this special dinner featuring the King of Italian wine varieties in all its guises and glory. Joel Pizzini has selected Barolo, Barbaresco and Nebbiolo wines from Piedmont's oldest and best producers. Some of these wines are not so easily accessible in Australia. He will serve these wines alongside Pizzini's own Coronamento Nebbiolo.

Wine commentator Jane Faulkner is our co-host. Jane's passion, knowledge and enthusiasm for Italian wine varieties is unsurpassed by other wine commentators in Australia.

Jane will ensure robust and convivial conversation is had around the table.

*Pizzini Presents Nebbiolo* is an event being held during the High Country Harvest Festival and Wine Australia's Aussie Wine Month, 2014.

To book, phone Wendy on 03 5729 8278 or email [wendy@pizzini.com.au](mailto:wendy@pizzini.com.au)

**HIGH COUNTRY  
HARVEST**



Saturday May 24, 2014

Pizzini Wines cellar door | 6.30pm arrival | Cost \$270pp  
{ includes wine and dinner }



# What's new at the Mountain View?

*There's a quiet evolution taking place at our hotel in Whitfield. The dining room is being renovated, the menus and wine list have grown in length and breadth, but of course the warm country welcome hasn't changed a bit.*

Our new Executive Chef and Hotel Manager Ben Bergmann grew up in Germany and has forged a hospitality career in hotels and restaurants in Europe and Australia over the past 20 years, arriving in Australia in January 2010.

Ben has introduced some new dining options including a sophisticated degustation menu which is available Friday and Saturday evenings and Sunday lunch in the Dining Lounge. The menu includes entrées like blue swimmer crab lasagne and duck and pear bon bons, mains such as King Valley wagyu rump and poached King Valley trout, and dessert might be a caramel composition or King Valley berry consommé. The wine list has grown to match too, including the best of the locals as well as other Australian and international wine regions.

The hotel is also now open for breakfast on weekends. The classics are there, along with American pancakes

and the Prosecco brunch for two. Breakfast is served from 9am to 11am.

Now there is no need to bring your lederhosen but should you want to experience a bit of Ben's German heritage there are some great options. Pork knuckle and beer for example, a Bavarian classic but the Mountain View Hotel version is not just any pork knuckle and beer. It's 1.2 kilos of prime King Valley pork, roasted for over two hours to ensure succulent meat and sublime crackling.

The gastro pub menu has also evolved to include an extensive range of tapas and small plates to share. But some things should never change and the Hotel still offers some of the best chicken parmas, wagyu burgers and other pub kitchen classics. Kids are welcome and their menu is a super selection of kids' favourites.

## Stay and feast in the King Valley!

### Mid week stay & dine

This package is available Wednesday or Thursday night and includes a 5 course degustation dinner for 2 with matching wines and one night's stay in one of our motel rooms. Each has an ensuite and a king sized bed.

**Price: \$290 per couple per night.**

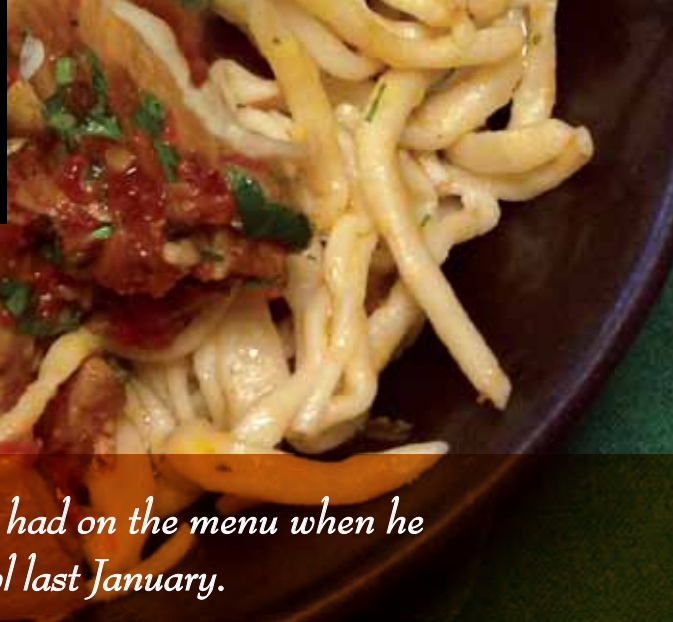
### King Valley food & wine weekend

This Friday and Saturday night package includes a 2 course dinner choosing from the pub menu and a bottle of Lana wine on the Friday night then on Saturday night enjoy a 5 course degustation dinner in the Dining Lounge with matching wines. Also included is a cooked breakfast on Saturday and Sunday mornings.

**Price: \$590 per couple for two nights.**



# In Katrina's Kitchen



*Pinci Pasta was one of the dishes that Carmine had on the menu when he conducted his Master class in our cooking school last January.*

The pasta was a light dough of flours moistened with a little oil plus egg and water. Small pieces of pasta were pinched off the dough and we all rolled by hand portraying very individual styles.

The dinner was such a success that Carmine suggested doing a Seafood Master class which we have scheduled for Saturday October 4th. Pasta will be included and other accompaniments.

## Ingredients

### *For the ragout*

- 2 tablespoons olive oil
- 1 kg pork belly skin on, sliced 6cm x 3cm
- Sprig sage, finely chopped
- Sprig rosemary, finely chopped
- 2 onions, diced
- 2 stalks celery, diced
- 4 garlic cloves, finely chopped
- 2 red chillies, finely chopped (optional)
- 1 cup white wine
- 1 kg fresh tomatoes, skinned and quartered or 750g tinned
- 10 fresh or 1 teaspoon dry basil leaves
- 2 bay leaves
- 1 star anise
- Sprig thyme
- 1 tablespoon sugar
- Juice 1 lemon (optional)
- 1 tablespoon light soy sauce
- 3 cups stock
- 1-2 cups stock, extra

### *For the pasta*

- 350g plain flour
- 150g semolina flour
- 1 large egg
- 2 tablespoons olive oil
- 2 teaspoons flaky salt, crushed
- Warm water as needed –approximately 250ml

## *Pinci shaped pasta with pork belly ragout*

### Method

To make the ragout, heat the oil in a pan and brown the pork belly adding the sage and rosemary while browning. Add the onions, celery, garlic and chili and sauté on moderate heat until soft. Season the dish with salt and pepper. Deglaze the pan with the wine and simmer until reduced by half. Add the remaining ingredients and simmer gently for 2½ hours stirring intermittently, adding more stock as necessary, the sauce should be rich but not runny. Adjust seasoning.

To make the pasta combine the flours, make a well in the centre and add the egg, oil, salt and water. Stir the ingredients with a wooden spoon. Pull the dough together by hand and knead the dough using the heel of your hand, adding a little more water or flour as needed for a pliable dough. Knead for 5 minutes, cover with cling film and rest the dough in the fridge for an hour.

Taking about ½-1 teaspoon of pasta dough at a time, rub the dough between the palms of your hands or on a wooden breadboard. (Don't flour the surface as the pasta will not roll). Place the Pinci on a well floured tray and continue to roll until all the dough is used. Enlist your family to get this job done quickly!

To serve, bring salted water to the boil in a large saucepan, add the pasta and cook until al dente, around 12 minutes for fresh pasta. Drain the pasta and place in a serving dish with the ragout. Sprinkle with shaved parmesan cheese and serve with a tossed salad. Perfetto!!

Katrina





A tavola!

# Cooking School

*Katrina's street food class is a world tour of dishes enjoyed by the populous including curries, kebabs, fishcakes and salads. The Blokes and Barrels class involves the guys spending time in the kitchen with Katrina and Alfredo preparing lunch, then it is off for a tour of the vineyard and barrel room with Alfredo to finish the day.*

## May

- Fri 2 Pasta, Gnocchi & Risotto
- Sat 3 Pasta, Gnocchi & Risotto
- Fri 30 Lunching Ladies & Lads
- Sat 31 Whistle Stop Tour of Street Food

## June

- Thur 19 Social, Educational & Corporate Team Building
- Fri 20 Whistle Stop Tour of Street Food
- Sat 21 Pasta, Gnocchi & Risotto
- Thur 26 Pasta, Gnocchi & Risotto
- Sat 28 The Dinner Party

## July

- Thur 10 Home Cheese Making, Camembert & Brie
- Fri 11 Pasta, Gnocchi & Risotto
- Sat 12 Pasta, Gnocchi & Risotto
- Thur 17 Social, Educational & Corporate Team Building
- Fri 18 Lunching Ladies & Lads
- Sat 19 Pasta, Gnocchi & Risotto
- Sat 26 The Dinner Party

## August

- Sat 16 Home Cheese Making, Pecorino & Parmesan

## September

- Sat 13 Home Cheese Making, Washed Rind

## October

- Sat 4 Seafood Dinner Party with Carmine of Osteria La Passione
- Fri 10 Pasta, Gnocchi & Risotto
- Sat 11 Lunching Ladies & Lads
- Fri 17 Pasta, Gnocchi & Risotto
- Sat 18 Blokes & Barrels
- Thur 23 Social, Educational & Corporate Team Building
- Fri 24 Whistle Stop Tour of Street Food
- Sat 25 Pasta, Gnocchi & Risotto

## November

- Sat 1 Pasta, Gnocchi & Risotto
- Mon 3 Pasta, Gnocchi & Risotto
- Fri 21 Whistle Stop Tour of Street Food
- Sat 22 Pasta, Gnocchi & Risotto
- Thur 27 Social, Educational & Corporate Team Building
- Fri 28 Lunching Ladies & Lads
- Sat 29 Pig on a Spit Dinner Party

## December

- Thur 11 Antipasti, Tapas & Dumplings
- Fri 12 Pasta, Gnocchi & Risotto
- Sat 13 Blokes & Barrels

Most classes are \$140 per person, for  
Vino e Vita wine club members it is \$130.

To book your spot, call Katrina on 03 5729 8278  
or email [katrina@pizzini.com.au](mailto:katrina@pizzini.com.au)

To book, or find out more about all of the classes offered, go online to  
[www.pizzini.com.au](http://www.pizzini.com.au) You can download an enrolment form there or call  
Katrina on 03 5729 8278 or email [katrina@pizzini.com.au](mailto:katrina@pizzini.com.au). Private classes  
outside of this timetable can be organised, chat to us if you have a corporate,  
friend or family group, we will do our best to accommodate your inquiry.



## ● WHITES ● PINKS ● REDS ● DESSERT

### ● PROSECCO 2013

CELLAR DOOR PRICE \$19.50

Initial aromas include yeasty and melon notes, as the wine opens up in the glass the nose smacks of citrus blossom, fresh lime, Wisteria flower and green apples. It is refreshingly fizzy with gentle, lemony acidity.

### ● SAUVIGNON BLANC 2013

{ *New vintage* }

CELLAR DOOR PRICE \$16

Fresh-cut herbs, tropical fruits and sweet musk on the nose. The palate has tangy, crisp appeal with green apple flavours, a little Tahitian lime citrus tang and a zesty, crisp finish.

### ● RIESLING 2013

CELLAR DOOR PRICE \$16

Aromatics include citrus blossom, white petal flowers, sweet floral notes and dried herbs. The palate is crisp, fresh and taut with lemon and lime flavours. It has tight acidity and lovely fruit balance with a lingering, limey finish.

### ● WHITE ROMAN 2012

CELLAR DOOR PRICE \$18.50

A blend of Riesling, Gewurztraminer and Pinot Grigio. Intensely aromatic, the nose shows lychee, white petal flowers, lemon blossom and tropical nuances. The aromatics flow to the palate, it finishes with zesty, tangy acidity.

### ● PINOT GRIGIO 2013

CELLAR DOOR PRICE \$18.50

The nose offers up an abundance of wildflowers, quince and ripe, yellow pear. The palate is quite crisp, tangy and taut, showing Nashi pear and quince flavour with a drizzle of lime. It has a bright acid crunch right the way through.

### ● WHITEFIELDS PINOT GRIGIO 2012

{ *New vintage* }

CELLAR DOOR PRICE \$27

This sits in contrast to the regular (tall bottle) Pinot Grigio in that it is vastly more savoury and complex. Aromas of green almond, dried wild flowers and pears on the nose give way to a palate that has layers of texture and flavour. There's plenty of varietal pear and a little almond too; twisting savoury and gently chalky to close.

### ● ARNEIS 2012

CELLAR DOOR PRICE \$22

The nose shows plenty of mountain fresh fragrance with fresh-cut pear, some quince, sweet white floral perfume and the merest hints of citrus and fresh almond. The palate is crisp, dry and fresh, with pear and apple flavour sitting bright and crunchy from start to mouth-watering finish.

### ● VERDUZZO 2013

{ *New vintage* }

CELLAR DOOR PRICE \$22

An enticing nose of 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.

### ● CHARDONNAY 2011

CELLAR DOOR PRICE \$20

Light in colour, the aromatics show white, fleshy peach, tropical notes, cantaloupe, pineapple and figs. There are nuances of subtle oak. The palate is soft and fleshy with a zingy acidity.

### ● ROSETTA 2013

CELLAR DOOR PRICE \$17.50

This vibrant, pale red rosé is made with Sangiovese. The nose shows plenty of cherry fruits, raspberries and strawberries, some musky florals lift off the top. The palate's all about crisp, dry refreshment.

*Vino e Vita wine club members*

# Tasting Notes

## ● SANGIOVESE SHIRAZ 2012

CELLAR DOOR PRICE \$17.50

The nose has lifted exotic spice and bright brambly red fruits (cherries and wild raspberries) with savoury undertones. The palate is soft, juicy and fleshy with flavours of cherry and plum. Soft, chalky tannins provide a lingering finish.

## ● BARBERA 2012

{New vintage}

CELLAR DOOR PRICE \$30

The palate is rich and concentrated. Initial notes of cherries, spice, plums and wild berries make way for savoury and earthy characters. The subtle use of new oak helps to give the palate long length with rounded, soft tannins and enhances the wine's natural propensity of gentle acidity.

## ● SANGIOVESE 2012

CELLAR DOOR PRICE \$26

Mouth-watering aromas include dark cherries, exotic spices, blood plums and cherries. As the wine opens up there are earthy, savoury, cigar box and leather tones, these follow onto the palate. The palate is classic Sangiovese, bursting to life with vibrant, crunchy cherry and plum flavours.

## ● MERLOT 2012

CELLAR DOOR PRICE \$20

The nose has mulberry, plum fruits and anise. Flavours run the same thread, wrapped in smooth, soft tannin from gentle oak handling and finishing with approachable, juicy crunch.

## ● SHIRAZ 2012

CELLAR DOOR PRICE \$20

Aromas include sweetly spiced blood plum and summer berries, with hints of chocolate and earthy complexity. The palate is brightly structured with rich, ripe flavours of plum and blackberry. The wine finishes with soft tannins and fresh, lush acidity.

## ● SAGRANTINO 2011

{New vintage}

CELLAR DOOR PRICE \$35

Initially the wine has an earthy, leathery, spicy lifted nose. It evolves into ripe plums and blackberries with nuances of cedary oak and dark chocolate. The palate has strong textural tannins balanced with light acidity, ripe plums and cherry flavours.

## ● IL BARONE 2012

{New vintage}

CELLAR DOOR PRICE \$45

Il Barone is a blend of Cabernet Sauvignon, Shiraz, Sangiovese and Nebbiolo. Aromas include bright, wild red berries, cherries (both light and dark), plums, cassis and blackberry. The palate delivers a core of supple, ripe and juicy berry fruit flavour, delivered on assertive, juicy tannins that ride even through to a tangy, upbeat finish.

## ● NEBBIOLO 2010

CELLAR DOOR PRICE \$48

The nose shows 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

CELLAR DOOR PRICE \$110

On the nose you will see dark plums and cherries, earth and cedary oak, some liquorice and cassia bark. The palate is majestic for the depth and grain of tannins, they are a real feature, carrying ripe, dark cherry and plum flavours and baking spices too.

## ● CORONAMENTO NEBBIOLO 2005

CELLAR DOOR PRICE \$135

Red liquorice, red plums, exotic spice, saffron and hints of leather, earth and toasted hazelnuts are all here. The palate is really deep and even-handed with a wealth of ripe red cherry fruit flavours, and supple, yet commanding tannins which are long-lasting, even and juicy.

## ● BRACHETTO 2013

{New vintage}

CELLAR DOOR PRICE \$17.50

Brachetto is our pink Moscato style. Lightly sparkling and pale pink in the glass, it has a wealth of floral aromas as well as fresh-sliced strawberry and apple blossom. Brachetto is effortlessly refreshing, smooth and gentle on the palate.

## ● VERDUZZO DOLCE 2008

CELLAR DOOR PRICE \$16.50

This sweet version of Verduzzo is a playful white that offers up straightforward 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 and rich Thai curries.

## ● PICOLIT 2013

(375ML BOTTLE)

CELLAR DOOR PRICE \$35

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.

## ● PER GLI ANGELI 2007

{New vintage}

(375ML BOTTLE)

CELLAR DOOR PRICE \$65

It smells of chocolate, burnt toffee, honey and grilled nuts. The palate echoes the aromatics showing concentrated flavours of caramel and spice forming a smooth, luscious texture and a very, long, slow-burning finish.

*receive 10% off cellar door prices.*



# Sangiovese e Salsicce

## CELEBRATING 20 YEARS OF THE PIZZINI LABEL

*Saturday 7 & Sunday 8 June (Queen's Birthday weekend)*

*Cellar door 10am – 5pm*

To celebrate our birthday, we will have a “Back Vintage” bar which will be separate to cellar door. There will be an entry cost (for Vino e Vita Wine Club members it is free). On tasting we will have past vintages of our Nebbiolo, Sangiovese and a few whites like the Verduzzo and Riesling.

Lunch will be available at cellar door on both days. Saturday's Long Lunch is sold out, however if you want to visit cellar door we will be serving Mr Chong's meat pies, King's antipasto platters, desserts and coffee.

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 groove to. In cellar door you can taste our new vintage wines including the Barbera 2012, Sagrantino 2011 and Per Gli Angeli 2007.

Our Sangiovese e 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 \$20 each, these can be used at all participating King Valley cellar doors.

### LUNCH ON SUNDAY WILL INCLUDE;

- Salsicce, polenta and sauerkraut
- Confit duck leg with du puy lentil stew
- Rolled and roasted free range pork on polenta
- Myrtleford venison ragout with polenta
- Katrina's lasagne with salad
- Eggplant stack (V)
- Cotechino poached in Sangiovese with du puy lentil stew
- King's platter – our antipasto plate, also available Saturday

### DESSERTS INCLUDE;

(available both days)

- Nonna's apple strudel with cream
- Raspberry and white chocolate cheese cake
- Limoncello tiramisu
- Rhubarb terrine with cream
- Chocolate mousse with salted caramel popcorn
- A selection of flavoured ice creams

No BYO alcohol, food or pets - bookings not required Sunday.