

Chrismont ...celebrate each moment

tasting notes

LAZONA

marzemino 2002



Winemaker	Warren Proft
Region	King Valley 100%
Colour	cherry red with hints of purple, medium intensity
Nose	lifted aromas of blackberries, raspberries and spice with a scent of violets
Palate	fruit and spice flavours and the front palate melt into warm velvet like tannins with balanced acid
Food	Napolitana pasta sauces, camembert & washed rind cheeses.
Cellaring	drink now or age 3 yrs+
Alc/Vol	13.0 %

Reviews ★★ ★ **WINESTATE NORTH EAST VICTORIA TASTING Nov/Dec 2005**

SHINES MARYANN EGAN in Donna Hay, July-August 2005

Made in Victoria & grown by Italians, this savoury wine shines when served alongside a warming tomato-based dish.

93/100 JAMES HALLIDAY

Spotlessly clean; bright red and black cherry and raspberry fruit; excellent tannin structure and balance. Impressive. Cork. **BEST DRINKING** 2005 to 2010

DELICIOUS JENI PORT in The Age, June 25 2005

THE synergy involved in a King Valley-based Italian-Australian winemaker (Arnie Pizzini) growing and making a north-eastern Italian grape variety (marzemino) in a landscape straight out of Italy's Trentino region is delicious. So too is the wine. Round and juicy with full-throttle fruit attack of ripe raspberries with bitter chocolate, liquorice and a thin herbal thread, it is generously spicy and very drinkable.

★★★☆☆ **DAVID SUTHERLAND in Border Mail, June 25 2005**

ARNIE and Jo Pizzini were among the vanguard of pioneers to venture into Italian varietals during the 1980s in the King Valley. Marzemino hails from north-east Italy, in the Trentino region not far from the area producing the famous Valpolicella reds of Veneto. High acid is the feature—medium-bodied, with good deep colour, a savoury nose with a hint of violets, with plummy savoury fruit on the palate and fine tight tannins. with food: perfect with pasta, pizza and cold cured meats ageing: enjoy now, or maybe 2-3 years more in the cellar **IN A WORD:** pasta-perfect

Simple napolitana pasta sauce

5 tablespoons olive oil
2 cloves garlic
1 sweet onion
1 carrot
1/2 green capsicum
2 cups tomato sauce
3 tablespoons herbs
salt & pepper to taste

Mince the garlic, onion, carrot and capsicum into the oil. Cook, stirring gently, for 10 minutes. Add the tomato sauce and the seasoning and herbs, such as chopped marjoram and thyme and parsley. Cook slowly for 20 minutes, stirring often. Serve with hot pasta and grated cheese.

For more information on **Chrismont Wines**, including stockists, contact:

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