

# LA ZONA

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## LA ZONA FIANO 2017 – KING VALLEY

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*A classical vine of the south of Italy, fiano is a variety that truly resonates at the heart of Christmont and its Sicilian ties. This is just the second release and the latest in a long line of innovative varietals in the La Zona collection of Mediterranean varietal wines.*

### TASTING NOTES

**COLOUR:** Pale straw with light green hues.

**AROMA:** Generous fruit aromas of melon, lychee and paw paw.

**PALATE:** Tropical fruit and citrus flavours with a pronounced acidity, silky texture and a persistent finish.

**FOOD:** Sip and savour over a mid-week meal of spaghetti tossed in Napoli, anchovies, fennel, pangrattato and parmesan.

### WINEMAKING

*“The fruit is harvested when its flavours are fully developed and the naturally high acidity levels have reduced. Once crushed the skins and juice soak for three hours to build body and generosity of flavour before the juice is drained off then settled to clarify before being fermented cool in stainless steel to help preserve fruit flavours. A short maturation period on lees during winter also helps with flavour development before bottling.”* **Warren Proft, winemaker**

### THE LA ZONA COLLECTION

Italian for 'the area', La Zona celebrates Christmont's heritage and the upper King Valley's connection and affection for Mediterranean varietals.

### WINE SPECIFICATIONS

**VARIETY:** 100% Fiano

**VINEYARD SITES:** Ciccone and Burrows vineyards, King Valley

**AVERAGE VINE AGE:** 15 years

**AVERAGE ALTITUDE:** 250-300m

**VINE TRAINING:** Single-wire, vertical shoot position

### TECHNICAL ANALYSIS:

**Alcohol:** 13.0%

**pH:** 3.28

**Acid:** 6.45 g/L

**Drink:** Now or up to 2022

