

# LA ZONA

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## LA ZONA FIANO 2018 – 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:** Tropical fruit aromas of guava, lychee and jackfruit.
- PALATE:** Displays fruit flavours of lychee and pear with bright, lively acidity and a silky texture with persistent flavour.
- FOOD:** Sip and savour over a mid-week meal of spaghetti tossed in Napoli, anchovies, fennel, pangrattato and parmesan.

### WINEMAKING

*“Fruit is harvested late in the season when its flavours are fully developed and the naturally high acidity levels reduced. Fruit is then crushed and held on skins for six hours to build body and generosity of flavour before being drained to settle and rack. Fermentation occurs in stainless steel to help preserve fruit flavours. A maturation period of six months follows to help with flavour development before bottling in spring.”* **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 Vineyard, King Valley
- AVERAGE VINE AGE:** 15 years
- AVERAGE ALTITUDE:** 300m
- VINE TRAINING:** Single-wire, vertical shoot position
- TECHNICAL ANALYSIS:**
- Alcohol:** 11.5%
- pH:** 3.24
- Acid:** 6.45 g/L
- Drink:** Now or up to 2023

