

LA ZONA

LA ZONA FIANO 2022 – KING VALLEY

A classical vine of the south of Italy, Fiano is a variety that truly resonates at the heart of Chrismont and its Sicilian ties. This is just the fourth release of La Zona Fiano in a long line of innovative varietals in the Chrismont's collection of Mediterranean varietal wines.

TASTING NOTES

- COLOUR:** Pale straw with light green hues.
- AROMA:** Aromatic fruit aromas of guava, lychee and nectarine.
- PALATE:** Crisp fruit flavours of lychee and pear with bright, lively acidity and a silky texture with persistent flavour.
- FOOD:** Sip and savour over a delicious bowl of asparagus and pea risotto with lemon, crème fraiche and roasted cherry tomatoes. **Chrismont Restaurant, summer menu 2022/23.**

WINEMAKING

*"Fruit is harvested late in the season when its flavours are fully developed, and the naturally high acidity levels reduced. Fruit is tipped directly into the press then crushed before being drained to tank to settle, then racked to stainless steel and oak/acacia barrels (30%) for fermentation. Regular lees stirring once dry and matured for six months to help with flavour development before bottling in spring." **Warren Proft, winemaker***

THE LA ZONA COLLECTION

Italian for 'the area', La Zona celebrates Chrismont'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:** 20 years
- AVERAGE ALTITUDE:** 300m
- VINE TRAINING:** Single-wire, vertical shoot position
- TECHNICAL ANALYSIS:**
- Alcohol:** 12.0%
- pH:** 3.28
- Acid:** 7.19 g/L
- RS:** 0.1 g/L
- Drink:** Now or up to 2025

