

LA ZONA

LA ZONA MARZEMINO FRIZZANTE 2021 – KING VALLEY

Hailing from Trentino in Italy's north where it is made into medium bodied red wines with brilliant colour; Chrismont's expression of this distinctive Italian varietal embraces its typically vibrant aromatics of violets, plums, red currants and spices while adding a burst of effervescence. The ultimate red wine to serve chilled.

TASTING NOTES

COLOUR: Dark crimson red with distinctive purple hues.

AROMA: Lifted ripe plum, boysenberry and confectionary aromas.

PALATE: Generous with sweet plum and rose water. A sweet front palate with zesty berry fruit, finishing with dry velvety tannins.

FOOD: Enjoy with Asian dishes that balance sweet and savoury, or with desserts such as a fresh plum tart with vanilla and pistachio cream and vanilla bean ice cream.

WINEMAKING

"The grapes are crushed and soaked on skins while fermentation slowly starts. When 50% of the sugar has fermented, the must is drained and pressed into tanks to continue fermentation. When tannins and sugar come into the balance we are looking for, generally around 40g/L, the ferment is arrested to preserve the sweetness and fresh fruit flavour. Bottled young in a 'frizzante' style retaining as much of the natural dissolved CO2 as possible." **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% Marzemino

VINEYARD SITES: Whitfield, King Valley

AVERAGE VINE AGE: 16 years

AVERAGE ALTITUDE: 250m

VINE TRAINING: Vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 11.0%

pH: 3.47

Acid: 7.07 g/L

Residual sugar: 36 g/L

Drink: Enjoy now or up to 2026

