

# LA ZONA

---

## LA ZONA NEBBIOLO 2022 – KING VALLEY

---

*Nebbiolo is one of Italy's most alluring varietals for wine makers and lovers alike. Its complex, tannic palate typically requires cellaring patience, however we have crafted this release to enjoy now.*

*Made from the renowned N1 and Jacko's Block Vineyards in King Valley's Whitfield, it's a quality Nebbiolo without the wait. Saluti!*

### TASTING NOTES

**COLOUR:** Light cherry red.

**AROMA:** Cranberry and red cherry fruit with a floral confectionary lift.

**PALATE:** Light to medium-bodied palate with red fruit-flavours and bright acidity that combines with fine tannins and refreshing flavour persistence.

**DISH RECOMMENDATION:** Roasted whole quail with parsnip puree, French beans and a fig vincotto and walnut sauce. *Chrismont Restaurant, Spring 2023.*

### WINEMAKING

*"Our Nebbiolo is made as an early release fruit-driven style with approachable tannins. The fruit is harvested cold by selective harvester then transferred to an open fermenter and cold soaked on skins before yeast is added. Fermentation is allowed to proceed slowly on skins for four to six days before being drained and gently pressed to barrels (20% new). Following malolactic fermentation in barrel, the new wine is racked into large barrels for maturation for up to nine months, then bottled within 12 months. Enjoy slightly chilled."*

**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% Nebbiolo

**VINEYARD SITES:** Jacko's Block and Block N1, Whitfield

**AVERAGE VINE AGE:** 24 years

**AVERAGE ALTITUDE:** 250m

**VINE TRAINING:** Vertical shoot positioning and tee trellis

### TECHNICAL ANALYSIS:

**Alcohol:** 14.0%

**pH:** 3.60

**Acid:** 6.05 g/L

**Drink:** Now or up to 2029

