

# LA ZONA

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## LA ZONA ROSATO 2022 – KING VALLEY

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*Our La Zona Rosato is a refreshing blend of two of Italy's most revered and renowned grape varieties; the savoury sangiovese and the noble nebbiolo, each of which are grown in our Whitfield, King Valley vineyard to make this delightful rosé-style wine.*

### TASTING NOTES

**COLOUR:** Pale salmon pink.

**AROMA:** Strawberry, raspberry and watermelon aromas with a slight floral lift.

**PALATE:** Zesty front palate with a clean red fruit profile, bright acidity and good flavour persistence.

**FOOD:** Refreshing as an aperitif or delicious with pan seared mackerel with a puttanesca sauce. **Chrismont Restaurant, Summer menu 2022.**

### WINEMAKING

*"Sangiovese grapes were selected for the making of our 2022 Rosato and picked early to capture its young flavours and crisp natural acidity before tipping directly into the press to extract the lightly tinted free run juice. This juice is then settled and racked before being fermented cool in stainless steel, then matured for up to six months on lees."*

**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 varieties.

### WINE SPECIFICATIONS

**VARIETIES:** Sangiovese

**VINEYARD SITE:** Whitfield, King Valley

**AVERAGE VINE AGE:** 18 years

**AVERAGE ALTITUDE:** 250m

**VINE TRAINING:** Vertical shoot position

### TECHNICAL ANALYSIS:

**Alcohol:** 13.0%

**pH:** 3.32

**Acid:** 6.50 g/L

**Drink:** Enjoy now while young and fresh, or up to 2026.

