

LA ZONA

LA ZONA ROSATO 2023 – KING VALLEY

Chrismont La Zona Rosato is like spring in a glass, thanks to its fresh aromas, bright acidity, and delicate hues like new blossom on a tree. Sangiovese grown in our Whitfield, King Valley vineyard is used to make this delightful rosé-style wine, that is the ultimate apéritif all-year round.

TASTING NOTES

COLOUR: Pale salmon pink.

AROMA: Red currant, raspberry and white peach aromas with a slight floral lift.

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

FOOD: Refreshing as an apéritif or delicious with squid served with an orange, heirloom carrot and fennel salad. *Chrismont Restaurant, Spring 2023.*

WINEMAKING

“Sangiovese grapes were selected for the making of our 2023 Rosato and picked early to capture its young flavours and 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 varietals.

WINE SPECIFICATIONS

VARIETIES: Sangiovese

VINEYARD SITE: Whitfield, King Valley

AVERAGE VINE AGE: 19 years

AVERAGE ALTITUDE: 250m

VINE TRAINING: Vertical shoot position

TECHNICAL ANALYSIS:

Alcohol: 12.5%

pH: 3.23

Acid: 6.52 g/L

RS: g/L 1.4

Drink: Enjoy now while young and fresh, or up to 2028.

