

LA GITA

~ FAMILY WINE ~

Produced by: Zerella Wines
www.zerellawines.com.au

Variety: Barbera

Vintage: 2017

Tasting Notes:

Deep crimson in colour with perfumed blood-plum and dried spring-herb aromas, surround a very fresh and vibrant medium to full bodied palate. This wine is delicious now but will reward medium term cellaring.

Vineyard Information:

Barbera is a native grape variety to North West Italy and also thrives in McLaren Vale. Grown on a South Westerly facing vineyard in the Seaview sub-region of McLaren Vale that enjoys warm days and temperate nights. The vineyard is at an elevation of 203 metres above sea level and is managed using organic principles.

Winemaking Notes:

Hand picked, destemmed with 10% whole bunch clusters. The wine was cold soaked at 10°C for 5 days before being allowed to warm naturally for fermentation. A long slow fermentation on skins for 18 days occurred before being pressed off to 30% new French oak barrels. The wine was matured for 15 months on lees before being racked to blend and bottled without filtration.

Alcohol: 14.5%

Production: 377 six packs

