

LA GITA

FAMILY WINE

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

Variety: Nero d'Avola

Vintage: 2020

Tasting Notes:

Fresh red cherry and Black Forest cake aromas support a fleshy medium to full bodied mouthfeel. The wine has subtle tannins and good acidity that run the entire length of the palate finishing bright and lively.

Vineyard Information:

A native grape variety to Southern Italy, Nero d'Avola also has made a home in McLaren Vale. Premium Nero d'Avola grapes were sourced from our Zerella Family Vineyard only metres from the McLaren Vale coastline. This vineyard sits at an altitude of 44 metres above sea level and grows predominantly in sandy loam soils.

Winemaking Notes:

Hand harvested at optimum ripeness, destemmed without crushing. Approximately 10% whole bunch clusters were included into the fermenter. Cold soaked for four days prior to warming naturally to begin fermentation. Hand plunged twice daily to ensure gentle extraction of colour and tannin. After 15 days on skins and at sugar dryness the fermentation was pressed to seasoned French oak barrels. The wine was matured for 10 months without movement before being blended for bottling. Naturally clarified and bottled without finings or filtration.

Alcohol: 14 %

Production: 333 six packs

Awards:

Wine of the Year, Alternative Red - 2021 Winestate Magazine
Gold Medal - 2021 Australian Alternative Varieties Wine Show
98 Points - Winestate Magazine
93 Points - 2023 Halliday Wine Companion
Silver Medal - 2021 Royal Adelaide Wine Show
Bronze Medal - 2021 McLaren Vale Wine Show

