

LA GITA

~ FAMILY WINE ~

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

Variety: Nero d'Avola

Vintage: 2021

Tasting Notes:

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

Vineyard Information:

A native grape variety to Sicily, Nero d'Avola also has made a home in McLaren Vale. Premium Nero d'Avola grapes were sourced from our Zerella Family Vineyard only two kilometres 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, and 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. The ferment wash 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: 14.0%

Production: 290 six packs

Awards:

- Top Gold - 2022 Australian Single Vineyard Wine Show
- 96 Points - Winestate Magazine
- * 94 Points - 2024 Halliday Wine Companion
- * **Special Value - Halliday Wine Companion**
- Silver - 2022 McLaren Vale Wine Show
- Bronze - 2022 Royal Adelaide Wine Show
- Bronze - 2022 Australian Alternative Varieties Wine Show

