

LA GITA

FAMILY WINE

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

Variety: Barbera

Vintage: 2021

Tasting Notes:

Deep garnet in colour with perfumed red cherry, dark chocolate & black olive aromas with hints of dried herbs. A medium bodied wine with richness, flesh and intensity - savoury and juicy. Bright acidity contributes to freshness and structure. A wine for immediate enjoyment but will reward medium term cellaring.

Vineyard Information:

A grape variety native to North Western Italy which also thrives in McLaren Vale. McLaren Vale's climate and soils are perfect for growing Barbera. The free draining soils, cooling gully-winds and evening sea breezes ensure balanced vine growth and slow ripening of the Barbera fruit. The moderated climate promotes a synchronised ripening of flavours, sugar, colour and tannin all very important to making a great Barbera.

Winemaking Notes:

Hand picked and 100% destemmed, then cold soaked for 6 days prior to naturally warming to begin fermentation. A managed long slow fermentation on skins for 15 days occurred before being pressed off to seasoned French oak barrels. The wine was matured for 18 months before being racked to blend and bottled without filtration.

Alcohol: 14.0%

Production: 290 six packs

Awards:

Bronze - 2022 Australian Alternative Varieties Wine Show

