

# LA GITA

## ~ FAMILY WINE ~

Produced by: Zerella Wines  
[www.zerellawines.com.au](http://www.zerellawines.com.au)

Variety: Barbera

Vintage: 2024

### Tasting Notes:

Deep garnet in colour with perfumed red cherry, dark chocolate and hints of rosemary aromas. A medium bodied wine with richness, flesh and intensity. A wine for immediate enjoyment but will reward medium term cellaring.

### Vineyard Information:

A native grape variety to North Western Italy which also thrives in McLaren Vale. The McLaren Vale climate and soils are perfect for growing Barbera. The free draining soils, cooling gully-winds and evening sea breeze ensures a 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: 13.5%

Production: 323 six packs

Awards:

