

GRAFT
WINE COMPANY

DAL ZOTTO BARBERA / DAL ZOTTO / 2016 / KING VALLEY / AUSTRALIA

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PRODUCER

Otto Dal Zotto emigrated from Valdobbiadene in 1967, and like many of his compatriots settled down to farming in Victoria's King Valley. Here in the foothills of the Victorian Alps, he originally grew tobacco before turning to vines in 1987. From the 1990s, Otto introduced traditional grapes of his homeland, and was the first to plant Prosecco grapes in Australia in 1999, Dal Zotto releasing the first tank-method sparkling Prosecco in 2004. Now Otto's sons front the family business, with Michael making the wine, and Christian selling it. Sempre la famiglia.

**DALZ
OTTO**

VITICULTURE + VINIFICATION

VSP system (Vertical Shoot Position), the site in Whitfield has a dark sandy soil with gravel through it. Helping to provide structure and texture to the palate. The grape are destemmed into open-top fermenters and inoculated for the fermentation process to begin. Fermentation takes approximately 10 days and is then left on skins for a further 14 days depending on the level of extraction. Fermentation takes approximately 10 days and is then left on skins for a further 14 days depending on the level of extraction. During this time the wine is plunged twice daily and as the fermentation proceeds this is dropped to once a day. The wine is then pressed. The wine undergoes malolactic fermentation via inoculation. 100% French oak, with a mixture of new and old (never more than 25% new oak). A mix of large & small format oak is used to create balance.

TASTING NOTE

Aromas of bright red plums, red berries and orange rind. This wine oozes cooler climate freshness; lots of fresh fruits here. Intense and fleshy red plum, and raspberry fruits on the palate. Bright juicy acidity and a succulent, food friendly finish.

FACTS + STATS

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| WINEMAKER | MICHAEL DAL ZOTTO |
| VARIETIES | BARBERA |
| APPELLATION | KING VALLEY |
| FORMAT | 0.750L |
| CLOSURE | SCREW TOP |
| ALCOHOL | 13.5% |
| SUGAR | 0 G/L |
| TOTAL ACIDITY | 7.5 G/L |
| BIODYNAMIC | NO |
| VEGAN | YES |
| VEGETARIAN | YES |
| TOTAL SULPHUR | 150 MG/L |

