

**GRAFT**  
WINE COMPANY

## DAL ZOTTO GARGANEGA / DAL ZOTTO / 2018 / 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.



### VITICULTURE + VINIFICATION

Harvested the third week of April at a target of 13 - 14 Baume. We use a T- Trellising system for the Garganega. Sourced from one of King Valley's oldest sites, Koombalah. The site is has a red clay over volcanic rock. Helping to provide structure and texture to the palate. The wine is top loaded into the press, the wine is settled and then racked for fermentation to commence. Fermentation last approximately 14 to 20 days and is fermented to dry. The wine is then racked, cleaned and a third is held in french oak for three months. After this the wine is then prepared for bottling. Fermentation last approximately 14 to 20 days and is fermented to dry. The wine is then racked cleaned and a third is held in french oak for three months. No malolactic was used. Use of French oak for three months - 50% new and 50% old barrels.

### TASTING NOTE

In Italy this grape makes a wine called Soave which is a super fresh, crisp, white style that delivers peach & melon-scented fruit aromas with a palate that tastes of delicious ripe apples, nectarines & a squeeze of lemon. A bright, easy-drinking wine.

### FACTS + STATS

WINEMAKER	MICHAEL DAL ZOTTO
VARIETIES	100% GARGANEGA
APPELLATION	KING VALLEY
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	13.5%
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	120 MG/L
CASE SIZE	12



