

**GRAFT**  
WINE COMPANY

## DAL ZOTTO BARBERA / DAL ZOTTO / 2019 / 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

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

Typically deep in colour for the variety, the bouquet is savoury with anise, fennel, roasted meat and liqueur soaked dark plums; the palate is full of serious intent, again showing deep and dark black fruits, with the acidity playing a pivotal role as this low tannin variety provides fine fruit of thrust and cut rather than rugged and drying tannin to conclude; think game and braises and you are on your way to heaven.

### FACTS + STATS

WINEMAKER	MICHAEL DAL ZOTTO
VARIETIES	100% 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

CASE SIZE

12