



PINK PUCINO / DAL ZOTTO / NV / 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

The fruit comes from the Whitfield vineyard; a combination of sandy loam over rich dark soil. Beautiful warm days followed by cool evenings give this wine lovely aromatics and crisp acidity. Top loaded into the press, the wine is allowed to settle and then racked before fermentation is allowed to begin. Fermentation typically lasts 18 days and is the wine is fermented to dry. The wine is then cleaned in preparation for bottling with sugar additions made to balance acidity. No malolactic is used in order for the wine to retain its freshness.

TASTING NOTE

This wine is fresh vibrant and full of life, pretty characters of rose petals and citrus flow through to a palate full of citrus characters and well balanced acidity

FACTS + STATS

WINEMAKER	MICHAEL DAL ZOTTO
VARIETIES	GLERA
APPELLATION	KING VALLEY
FORMAT	0.750L
CLOSURE	CROWN CORK
ALCOHOL	10%
SUGAR	10 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	150 MG/L
CASE SIZE	12

