



The name for our classic, multi-regional Italian style range of wines stems from the old Italian folk story by Carlo Collodi. The Crittenden's passion for Italian varieties has also seen winemaker Rollo work and travel extensively through the north of Italy, while Garry (Rollo's father and company founder), has written a book on climatic comparisons between Italy and Australia. 2023 saw a redesign of the Pinocchio label, closely tying the new artwork and rebrand with the traditional Pinocchio story.

NV MOSCATO

VINTAGE

A cool summer with above average rainfall initially gave cause for concern with disease pressure being at its highest in many years. However, through rigorous canopy management and excellent vine health we managed to avoid any botrytis & mildew outbreaks. The moderate weather conditions also allowed for a prolonged ripening season with most reds developing amazing structure & depth of colour, while the whites retained vibrant acidity and an elegance that will provide age-ability for many years to come. With yields being adequate if not bountiful this is certainly a year to remember.

REGION

King Valley/Swan Hill

WINEMAKING

The grapes were de stemmed to an air bag press and the juice gently and protectively handled to a stainless steel tank using full gas cover and sulphur dioxide additions during the pressing cycle. After cold settling to separate the lees (solids) the clear juice was transferred to a fermentation vessel where it was inoculated with an aroma enhancing strain of yeast. The wine was cold fermented (10-12deg C) until approx. 6.5% of alcohol by volume was converted from the grape sugars, at which stage the ferment was stopped by a combination of sulphur additions and the dramatic lowering of the wine's temperature to 0 degrees Celsius. The wine was held at 0 degrees and constantly saturated with CO2 during the stabilising and filtration process in readiness for bottling. The wine was bottled at two degrees Celsius to help retain its 'spritz'. No oak handling.

TECHNICAL DATA

ALCOHOL	6.5 %	ACIDITY	6.65 g/L
PH	3.0	RESIDUAL SUGAR	115 g/L
MALOLACTIC	0%		

NOSE

A beguiling nose of lychees and ginger with a delicious frizzante.

PALATE

Apple sherbert and citrus with lychee and ginger. The sweetness is balanced by refreshing acidity and playful bubbles.

DRINK WITH

Pavlova, macarons

CELLARING

Drink now