



Koerner 2019 Pigato Vermentino

Vermentino on skins - peach, iced tea and super refreshing

Vineyard: Gullyview Vineyard, Watervale

Planted: 2007

Soil type: Terra Rossa, red clay on limestone

Picking date: February 19 and 21, 2019 **Picking method:** Hand harvested and sorted in vineyard

Processing: Destem retaining ~ 50% whole berries. No whole bunch

Fermentation: Natural ferment in open top steel fermenters, hand plunged twice daily

Time on skins: 3 weeks **Pressing:** Free run and pressings combined

Settling: Settled off gross lees for 7 days

Aging vessel: Steel for 7 months

Filtration: No **Fining:** No

Alc: 11.3% **pH:** 3.42 **TA:** 5.7 **SO₂:** 25F, 50T **Production:** 550 dozen