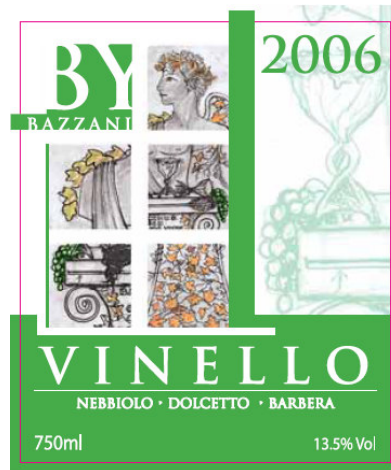

WARRENMANG VINEYARD RESORT



2006 VINELLO BY BAZZANI



- **Vintage:** 2006
- **Region:** Pyrenees. Victoria Australia
- **Varieties:** Nebbiolo 54%, Dolcetto 26%, Barbera 20%
- **Winemaker:** Sean Schwager and Luigi Bazzani
- **Fermentation:** Open fermenters, plunged twice daily, basket pressed.
- **Maturation:** 24 months in used French oak puncheons.
- **Alcohol:** 13.5% Vol
- **pH:** 3.60
- **TA:** TBA
- **Packaging:** 12 x 750ml
- **Cellar Door:** \$20.00
- **Tasting Notes:**
 - **Colour:** Bright garnet with brick red hues
 - **Nose:** Aromas of spice and truffle overlaying rich dark fruits with an earthy undertone.
 - **Palate:** This versatile wine was conceived by Luigi Bazzani to be enjoyed with food and can be lightly chilled. The wine exhibits complex earth and spice characters bolstered by rich dark fruits which persist. The wine is medium bodied with soft, fine and ripe tannins. The rich fruit flavours are complemented by cedar and chocolate characters from the extended maturation in French oak puncheons. The finish is savoury with hints of truffle and has a subtle acid backbone.

RELEASE DATE EARLY 2009

The most underrated wine in the Warrenmang portfolio – Jeni Port, (Age Wine Writer) 2009

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Jeff Gordon, Melbourne Wine Writer – Leader Newspapers