

# MITOLO

## NV LA SPIAGGIA SPARKLING GLERA

### TECH SHEET

Base Vintage:	2021.
Harvest Dates:	4th February, 2021.
Vintage Snapshot:	2021 in McLaren Vale is being heralded as one of the best in the century, with higher yield levels than the preceding few vintages yet wine quality remaining high. Rains were on par with average but occurred early in the season before flowering and ripening began. A warm and dry November in particular giving a strong helping hand to fruit set. In true unicorn style, December and January were both relatively mild, with only a handful of days above 35°C occurring in the former, whilst February avoided this level of heat altogether.

#### VINEYARD

Location:	Lopresti Home Block Vineyard – Flour Mill Road, Whites Valley.
Profile:	McLaren Vale's first Glera plantings. The Glera is grown on the Lopresti Home Block, less than 2 kilometers from the coastal town of Aldinga and only 4 kilometers from the beach itself. Ngalinga Formation derived alluvial grey sandy clay soils with pockets of sand interbeds support healthy canopy growth which protects the fruit's delicate thin skin from any sunburn. Cooling sea breezes which run across the Gulf of St Vincent cool the vineyard and help to retain freshness and vibrancy.
Vine Age:	4+ years vine age.

#### VINIFICATION

	Hand Harvested, crushed and destemmed and chilled to 4°C. Gentle air bag pressed free run juice was cold settled for one week and racked clean. No pressings inclusion. Fermented over 17 days at sub 20°C with W28 Yeast to enhance the delicate fruit aromatics. Heat and Cold stabilized before fine filtration at the winery and sterile filtration at bottling.
Yeast:	W28.

#### WINE ANALYSIS

Composition:	100% Glera.
Finished Wine:	TA 5.38g/L RS 10g/L PH 3.32 ALC 10.0%

#### OTHER

Bottling Date:	May 2021.
Release Date:	December 2021.
RRP:	\$29



#### MITOLO WINES

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