

PAPARAZZI

KING VALLEY - VICTORIA

PROSECCO

The King Valley in Victoria's High Country is renowned for its strong Italian agricultural heritage, an influence that has shaped and defined the vineyards and wineries of the region. Paparazzi aims to capture the essence of the region with its 'snapshots' of these superstar Italian wine styles, creating a range that focuses on Prosecco, Pinot Gris and Sangiovese.



The cool conditions at the foot of the Victorian snowfields share many similarities with the cool Alpine climate of Veneto – perfect for the production of crisp and lively Prosecco.

Colour: Very pale straw.

Aroma: Delicate pear with citrus blossom notes.

Palate: This light and dry wine has subtle hints of fresh pears, stone fruit and citrus blossom, balanced delicately with just the right amount of acidity, creating a soft and finely textured palate completed seamlessly with lively bubbles.

Winemaking: Cool fermentation using Champagne yeast and a touch of lees contact post ferment to enhance the natural flavours of the wine. The Charmat (Italian) method is used to create the fizz.

Fruit Source: King Valley

Alc/Vol : 10.0%

