

DE BORTOLI SERO

Sero is a family of wines that reflects the De Bortoli family's desire to make wines in the classic European tradition that are delicious with food. Made without oak, Sero offers unique flavours and styles of deliciously blended European varieties. Fruit is sourced from the King Valley in north eastern Victoria and other premium wine regions.

Moscato, Syrah Dolcetto, Unwooded Chardonnay, Chardonnay Pinot Grigio, Cabernet Rosato, Syrah Tempranillo, Merlot Sangiovese, Cabernet Merlot



CHARDONNAY PINOT GRIGIO 2006

Region

King Valley, Victoria

Appearance

Vibrant light straw with green edges

Bouquet

Distinctive melon like flavours from Chardonnay fruit complemented with the honey and hay characters of Pinot Grigio.

Palate

Creamy mid palate softness resulting from extended lees contact

Vintage Conditions

The vineyards experienced warm and dry conditions. The 2006 vintage was grown in the King Valley which produces ripe fruit with intense flavour.

Winemaking

Fruit was crushed, pressed and juice roughly clarified before fermentation. The juice was fermented in tank at cool temperatures to retain as much delicacy as possible. Post fermentation the wines were mixed regularly to resuspend yeast and add complexity.

Wine Analysis

Alc/Vol : 13.0% pH : 3.26 TA : 5.4

Cellaring

Made for immediate enjoyment

Suggested Cuisine

Try with fresh seafood or chicken risotto

General Characteristics

● Dry / Sweet ●● Body

KEY	● Dry ●● Medium Dry ●●● Medium Sweet ●●●● Sweet
	● Light Bodied ●● Medium Bodied ●●● Full Bodied