



di LUSO
ESTATE

THE WINES OF DI LUSO ESTATE

A guide to the history and flavor profiles
of our Italian varietal wines

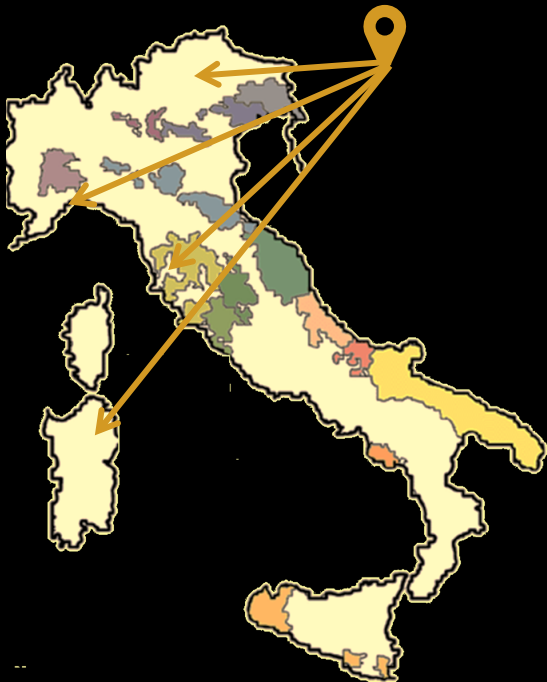


The wines of di Lusso Estate

Welcome to this overview of the tastes and flavours of di Lusso Estate wines.

We are a boutique wine producer specialising in Italian Varietal wines. Our aim is to provide you with an Italian experience in Mudgee... an opportunity to taste a wide range of Italian wines, which originate from different regions of Italy.

**THE PARTS OF ITALY FROM
WHICH OUR WINES ORIGINATE**



Profile of di Lusso Wines

In this booklet you will find information about each of our wines:

- A flavour profile for this season's wine
- A few words about their origins
- The growing conditions each variety requires
- How we treat each variety to produce wines that are true to their Italian heritage
- The foods that match the wines
- Their cellaring potential



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Sparkling wines



di Lusso Estate Vivo!

Vivo! Is the name we have given to our casual 'bubbly'.

Modeled on one of Australia's favourite wines made from the Prosecco grape – our version is made from Estate-grown Vermentino. The wine exhibits the characteristic light, fresh lemon flavours we expect from Prosecco.



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Although a little short of 'charisma' for a champagne drinker, Vivo! makes a terrific base for a Bellini or an Aperol Spritzer cocktail, in the good company of your favourite canapés.

Vivo! is best enjoyed whilst still young and fresh.

THE FLAVOURS OF VIVO!



LEMON ZEST



APPLE



MELON

RACY ACID



di Lusso Estate Vivace!

Vivace! is the name we have given to our Barbera sparkling red. Our first release of a sparkling red is made from the Estate's Barbera grape variety.

There are many examples in Italy of this variety being used for such a purpose (although Moscato is used more).



As might be expected from this grape, Vivace! is immediately noticeable for its juicy plummy freshness and fulsome acidity.

We suggest that you chill this wine in the fridge for at least thirty minutes before opening the bottle, then enjoying it with cold charcuterie or Boxing Day leftovers. Not bad with grana padana either!

Vivace! Is best enjoyed whilst still young and fresh.

THE FLAVOURS OF VIVACE!



CHERRY



RACY ACID



PLUM



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White wines



di Lusso Estate Pinot Grigio

Pinot Grigio is one of the best-known white wine varietal styles in the world. In Italy, its home is in the far north east of the country.

We source the fruit for this wine from regions up to 800 metre's altitude, finding that the variety struggles to find its optimum expression in the lower altitude of Mudgee.



The fruit is handpicked at around 12 Baume, to ensure that Grigio's well-known characteristics of crisp, simple refreshing acidity are retained.

In our view, Pinot Grigio is at its best when accompanying light seafood dishes such as salt and pepper squid or chicken salad.

Although Pinot Grigio is considered to be best enjoyed in its youth, it is our experience that aging up to five years can still deliver a wine of considerable character.

THE FLAVOURS OF PINOT GRIGIO



PEACH



PEAR



MELON



LEMON



APPLE



di Lusso Estate Vermentino

Vermentino is a white wine grape that in Italy is grown primarily in the islands off the mainland's west coast, and on Italy's northern coastline. The fruit for this wine is grown on the Estate, where the variety's natural balance of fruit and canopy, making for easy cropping and disease resistance, makes it a pleasure to grow and harvest.



We produce two styles of Vermentino; one where the crushed fruit is immediately separated from the skins, and one where we allow the wine to remain on lees and skins for some months in French oak barrels to produce more complex flavours.

Vermentino is a wine that should deliver lively citrus and green apple aromas, and quite unique white pepper and sea spray flavours.

This wine style is well suited to 'salty' foods like Baccala... but equally as delicious when served as an aperitif with parmesan and biscuits.

THE FLAVOURS OF VERMENTINO





di Lusso Estate Arneis

Arneis is a white grape variety from north west Italy...a varietal white wine of good pedigree and impressive versatility. In former years, the variety was used as a wine to blend with Nebbiolo to lessen the formidable tannins of the latter variety. When with modern winemaking techniques this was no longer necessary, the variety became close to extinction before its qualities as a premium varietal white were recognised around twenty years ago.



The di Lusso Estate style is a wine that is full of life and freshness, with lively aromas of pineapple and melon, supported by green apple and citrus flavours that persist on a surprisingly complex palate.

Our Arneis is a wine that can be enjoyed as diversely as an aperitif, with light aperitivi, or as a companion for simply prepared pork or chicken.

Arneis matures brilliantly becoming more honeyed and mellow over time a wine you can cellar for up to eight years.

THE FLAVOURS OF ARNEIS





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Red wines



di Lusso Estate Sangiovese

Sangiovese derives its name from the Latin word for 'blood of Jove'. It is the most widely planted grape variety in Italy, but relatively rare outside of that country (due to its unruly cropping and variable vineyard outcomes). Known for its light colour and smooth, firm tannins, the variety has a chameleon-like ability to alter its genetics as required to thrive in its immediate environment – which in our case is the clay-loam of Mudgee's valley floor.



The Sangiovese wine profile contains flavours of tart cherry, strawberry, rosemary and thyme. Quite often, one finds aromas of brick, roasted pepper and oregano. Altogether, a really interesting, complex blend.

This most savoury of wines tastes delicious when served with roast lamb, cured sausages and braised or roasted vegetables.

The wine will show development for two to three years; thereafter will reward careful handling for many more years.

THE FLAVOURS OF SANGIOVESE



SPICY CHERRY



ROSEMARY



THYME



ROAST PEPPER



di Lusso Estate Il Palio

The di Lusso Estate Il Palio (meaning “tournament”) pays homage to the many Italian medieval city annual contests involving horse or donkey races, flag waving, archery and other pursuits for which the city deems itself famous.

It is the name we use for our premium red blend of Italian and French varietals; its composition being determined once vintage is over.



Our choice of varieties in this blend extend across Sangiovese, Barbera, Nebbiolo, Lagrein (all Italian) and Cabernet (Sauvignon or Franc), Shiraz, and Merlot.

With this range of varietal sources, the wine outcomes can range from Bordeaux blends (the original intent of the SuperTuscan) to a varietal using 100% fruit from one variety from an outstanding vintage.

If well cellared, il Palio has been made to last up to ten years in bottle, to be enjoyed with a wide range of dishes ranging from antipasto pizza to rib eye steak and cheese.

THE FLAVOURS OF IL PALIO





di Lusso Estate Barbera

Barbera is grown throughout Italy – more famously in the north east – and ranks as Italy's second most planted red wine grape variety. Barbera has been grown in Mudgee for over 30 years.

Di Lusso Estate has just three acres of Barbera, proven to be resistant to disease and consistently producing around three tons an acre.

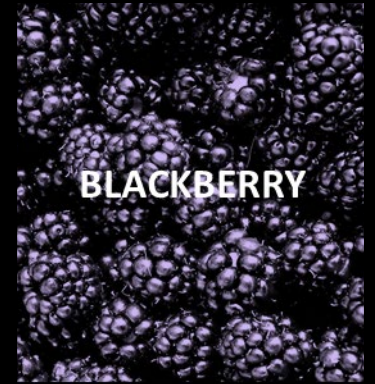


Barbera is typically an intense ruby red colour. The aroma is spicy cherry, with hints of richer plum.

A good Barbera is clean, fresh and juicy, with a pronounced acid backbone. With bottle age it will develop more complex secondary characters of cigar box, dried herbs and aniseed.

With its cherry flavours and plenteous acidity, is a fine food wine – capable of keeping good company with richer foods such as a rich creamy pasta, duck and braised beef.

THE FLAVOURS OF BARBERA



BLACKBERRY



DARK CHERRY



BLUEBERRY



SMOOTH TANIN



SWEET OAK



di Lusso Estate Nebbiolo

Nebbiolo is one of the great wine varieties of Italy. It is grown in a small region in the north-west of Italy, where it makes several famous styles of red wine.

Notoriously difficult to grow outside its homeland we are fortunate to have some seasons that produce a lighter version of its Italian cousin.

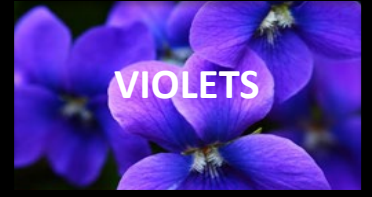


Our two small blocks of Nebbiolo – totaling two acres – is usually the first variety to bud in our vineyard and the last to ripen, making it an especially challenging wine grape to work with in the vineyard. (It doesn't get any easier in the winery!)

The wine is intensely aromatic has a mid-red to ruby colour, turning dark brick with age. There are aromas of violets roses, autumn undergrowth and wild herbs amidst the characteristic tarry earthiness. The tannins are all-natural grape tannins and although quite firm, our block yields a softer palate than the variety is renowned for.

In a good vintage, Nebbiolo is capable of ageing extremely well – ten years or more. This is a great match for Porcini fungi risotto.

THE FLAVOURS OF NEBBIOLO



VIOLETS



ROSE PETAL



TAR



EARTHINESS



FIRM TANNIN



di Lusso Estate Lagrein

Although it doesn't yet enjoy the popularity of Sangiovese or Barbera, the red grape variety Lagrein, with its home in the extreme north of Italy, is in our opinion up there in quality with the best.

The variety is capable of producing a wide range of styles, from a pleasantly fragrant rosé style through to one of the deepest, most intensely coloured dry red style.



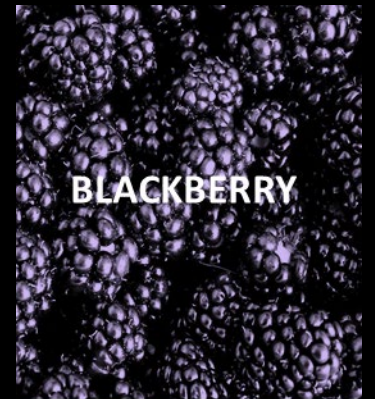
The dry red style is a very deep ruby in colour, with hues of deep purple. Aromas of blackberries and dark plums abound, tinged with cinnamon.

On the palate, raspberry flavors blend with hints of leather and mushroom. The wine carries plenty of fine tannins to balance a pronounced acid backbone.

This is a wine that has fascinating complexities that match well with rich meat stews and casseroles, or aged hard cheeses.

When carefully cellared, Lagrein is a wine that will benefit from cellaring for ten years or more.

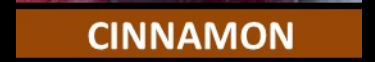
THE FLAVOURS OF LAGREIN



BLACKBERRY



PLUM



CINNAMON



MUSHROOM



LEATHER



FINE TANIN



di LUSSO
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Rosé wines



di Lusso Estate Rosato

At di Lusso Estate, we source our rosés from any of a number of Italian grape varieties.

Sangiovese is probably the most popular at di Lusso; indeed, throughout Australia.

With its lighter colour, savoury mouthfeel and food-friendly acid backbone, is a firm favourite with diners everywhere.



The style is a favourite with pizza lovers at di Lusso Estate, but it also matches chicken dishes and even salads.

Rosato is best enjoyed when it is young and fresh.

THE FLAVOURS OF ROSATO



RASPBERRY



STRAWBERRY



CHERRY



FINE TANIN



SPICY OAK



di Lusso Estate Arrossire

We now produce up to two rosé wines at di Lusso Estate – a reflection of the emergence in Australia of the style. Just perfect for hot days and long summer evenings.

Arrossire is an Italian word for 'blush', and this indeed an appropriate term for the light garnet colour of the wine.



This release has used Aleatico as a base – a predominantly fruity dessert wine grape – that we have fermented to dryness as a wine.

The wine is pleasantly aromatic, with confectionary aromatics like rosewater and Turkish delight balanced by a dry finish of cherry, cranberry and lime flavours that work well with a wide range of dishes – from chicken pizzas to bean soup.

We advise buyers to chill a bottle in the fridge for unexpected guests.

Although the wine has been made to age for five years, we think its best enjoyed whilst still young and fresh.

THE FLAVOURS OF ARROSSIRE

CANDY FLOSS

TURKISH DELIGHT

ROSEWATER

CHERRY

CRANBERRY

LIME

SHERBET



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Dessert wines



di Lusso Estate Moscato

The muscat grape is renowned for its versatility, being capable of producing a vast array of wine styles around the world – most of them sweet or semi-sweet.

We have chosen a style that is popular in northern Italy; one that produces a light, semi-sweet, aromatic, gently *frizzante* wine.



The characteristics of this Piedmont classic –and our model – is a unique rosewater and candy floss nose, fresh grape and red apple palate that is long, crisp and refreshingly thirst quenching.

This wine style can be served quite cold (100 C) as an aperitif to dinner guests on arrival with antipasti such as marinated olives, prosciutto and grissini or chicken livers on toast.

This light fresh wine is equally agreeable as a palate-cleanser after a hard day at the office, a rich or spicy dinner and when accompanying a light, fruity dessert.

THE FLAVOURS OF MOSCATO




CANDY FLOSS



ROSEWATER



TURKISH DELIGHT



FRESH GRAPE



RED APPLE



LYCHEE



di Lusso Estate Aleatico

Aleatico has its ancient origins in Greece, but more recent centuries is grown extensively on islands off the west coast of Italy, coast of Tuscany and more generally on the mainland of central Italy. Aleatico has been grown in Mudgee since Dr Thomas Fiaschi planted his vineyard nearly 100 years ago.



At di Lusso in 2002 we revived the making of Aleatico after a notable absence, currently from our two-acre block on the Estate.

In addition to using Aleatico as the primary variety for one of our Rosato styles, we have pursued a style that shows off the wonderful characteristics of the variety. These include a fascinating (season-induced) range in colour from light 'bubblegum' through to Turkish delight. The lifted Muscat aromas, Turkish delight and rose water, faintly spiced with cinnamon carry a palate of medium weight and gentle sweetness.

The wine is a proven match for quite arrange of dishes, from berry crumble desserts to hard Italian cheeses.

THE FLAVOURS OF ALEATICO

ROSEWATER

STRAWBERRY

CANDY APPLE

RASPBERRY

CINNAMON



di Lusso Estate Picolit

Picolit is an extremely rare variety from Italy's north-east corner. It is rare because it is difficult to manage in the vineyard, and usually very low yielding due to a genetic difficulty in converting flowers to fruit.

Di Lusso is one of only two or three vineyards in Australia growing and producing Picolit.



Perhaps with the benefit of our clone, our climate and careful vineyard work, di Lusso Estate appears to have had more success than have our colleagues in Italy in delivering an economic crop.

Where possible, we leave the fruit on the vine until it is really ripe. This generates the characteristic lifted tropical aromas and soft peach-pineapple flavours of Picolit.

We have found Picolit to be an excellent match with creamy cheeses or apple pie with cream.

The unique and delicious wine will pick up further palate weight with some bottle age.

THE FLAVOURS OF PICOLIT



PINEAPPLE



APPLE



PEAR



LYCHEE



LEMON



di Lusso Estate Appassimento

Appassimento is the name we call our sweetest, most sumptuous dessert wine. It is named after the process (believed to date from 1439) by which it is produced.

The style itself is popular in many regions of the country, where it is served as an unfortified dessert wine.



White grapes (varieties vary by season) are dried on racks in the sun until extremely concentrated, then pressed into small barrels where the fruit finds its own yeast to become wine over three years or so.

The result of this process is a remarkable wine of unctuous viscosity, accompanied by rich raisin, apricot/marmalade flavours that combine beautifully with almond biscuits beside a warm fireplace in winter.

A wine of friendship and generosity.

THE FLAVOURS OF APPASSIMENTO



APRICOT



MARMALADE



RAISIN



TOFFEE



HONEY