


AMATOVINO

2017 Bianco

Slankamenka Bela / Fiano

Bringing together the best of two worlds from our Ricca Terra Farms grower. Slankamenka Bela, the savoury/saline ancient Balkans grape variety, paired with Fiano with its plush, lush, generous flavours. Both wild-fermented and maintained separately in stainless steel tanks on light lees for five months, then blended, bottled unfiltered and lightly filtered.

The pungent scents of Slankamenka Bela lead the way. A heady mix of herb and florals – musk, jasmine and lavender, with fruits in the ripe tropical spectrum. Zesty citrus and honeysuckle are courtesy of Riverland Fiano at its finest. On the palate there's generous lychee/kiwifruit, rockmelon, honeyed lime, and that saline edge. Zesty orange and kaffir lime, some green apple and pear/quince, all sustained by a crisp, bright, briny minerality and carried along by the oily texture.

 Enjoy with seafood, salad and spice.
Especially oysters!

Technical Information

Harvest:	Feb/March 2017
Fermentation/ Maturation:	Both Fiano and Bela wild-fermented in stainless steel, aged on lees for 5 months
Bottled:	August, 2017
Ingredients:	Slankamenka Bela & Fiano grapes. Sulphur Dioxide
Alcohol:	13.6%
TA:	4.44 g/l
pH:	3.44
Production:	220 dozen
Location:	Ricca Terra Farms Barmera, South Australia
Soil:	Red earth over limestone
Elevation:	100m
Density:	1666/Ha
Planted:	2005/2010
Rainfall:	300mm
Region:	Riverland

Awards and Accolades

New Release, not yet submitted

