


# AMATOVINO

## 2016 Fiano

Organically-grown Fiano, handpicked and wild-fermented in stainless steel tank on solid lees, stirred regularly for complexity. Bottled unfiltered and unfiltered.

Honeysuckle, citrus and toasty cinnamon all leap out of the glass. Lime tart! On the savoury side look for sweet green pea, mint and wasabi. Yes, wasabi, you know you love it. The palate shows sweet lemon/lime, some sensual musk/vanilla, but all with a maritime and briny touch. Rich and long, viscous and textural.

Enjoy with or without food.

 With Mediterranean fare! Antipasto, seafood, salads, or spicy broths.

## Background

Fiano is a grape found commonly in southern Italy (Campania) and Sicily. Small berries, thick skins and low yields make this variety and expensive one for growers. Renowned for its strong colour, flavours and aromas (honey, spice, florals and nuts) it is fast becoming a favourite in Australia's bars.

## Technical Information

Harvest:	February 6th, 2016
Fermentation/ Maturation:	Wild ferment in stainless steel tank, aged on lees for 3 months
Bottled:	Unfiltered, unfiltered, July 2015
Ingredients:	Fiano grapes, Sulphur Dioxide (preservative)
Alcohol:	12.6%
Production:	155 dozen
Location:	Ricca Terra Farms, single vineyard – Barmera, South Australia
Soil:	Red earth over limestone
Elevation:	100m
Density:	1666/Ha
Planted:	2005
Rainfall:	300mm
Region:	Riverland

## Awards and Accolades

### **James Halliday, Wine Companion 2017 92 Points**

*The palate has weight and texture. The mid-palate is where the action is at but there's a kick of apple, grapefruit and citrus to the finish; an entirely positive finale.*

