

# AMATOVINO

## 2017 Fiano

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

Honeysuckle, citrus and spicy cinnamon all leap out of the glass. Lime tart! White peach and citrus blossom, with a saline thread. 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, yet dances lightly on the palate.

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:                     | March 16th 2017   |
| Fermentation/<br>Maturation: | Wild ferment in stainless steel tank, aged on lees for 5 months |
| Bottled:                     | Unfiltered, unfiltered, August 2017                             |
| Ingredients:                 | Fiano grapes, Sulphur Dioxide                                   |
| Alcohol:                     | 13.6%   |
| TA:                          | 4.17  |
| pH:                          | 3.59  |
| Production:                  | 125 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

**New Release, not yet submitted**

