

# AMATOVINO

## 2016 Field Blend

*Greco di Tufo | Arinto | Fiano*


Two Italians and a Portuguese picked together and co-fermented wild in aged white oak, with regular soft lees stirring over three months.

Bottled unfiltered and unfiltered.

Sweet aromas of marshmallow, toast and honey, with some tangy spice and floral citrus blossom. The palate shows mango, apricot and sweet white peach. Deep, viscous and oily texture with a lovely saline thread running through.

All three getting along just fine.

Enjoy with or without food.

 With Mediterranean fare! Creamy pasta, steamed mussels or spicy broths.

Versatile..

## Background

As the name suggests, Greco di Tufo is possibly of Greek origin. In Italy grows mostly in the southern regions of Campania and Calabria and is famed for its oily texture and richness. The second Italian, Fiano, is also of southern origins (Campania/Sicily), renowned for its strong colour, flavours and aromas. The Portuguese Arinto is known for its high acid and citrus characters and makes a fine foil for the Italians.

## Technical Information

Harvest:	February 18th, 2016
Fermentation/ Maturation:	Wild co-ferment in aged French oak. Matured on lees for 3 months
Ingredients:	Greco di Tufo, Arinto, Fiano grapes, Sulphur Dioxide (preservative)
Bottled:	Unfiltered, unfiltered, July 2016
Alcohol:	13.2%
Production:	78 dozen
Location:	Ricca Terra Farms Barmera, South Australia
Soil:	Red earth over limestone
Elevation:	100m
Density:	1666/Ha
Planted:	Various
Rainfall:	200mm
Region:	Riverland

## Awards and Accolades

**New release not yet submitted for review**

