

AMATOVINO

2015 Montepulciano (organic)

An organically-grown gem from our Riverland grower – Ricca Terra Farms. Handpicked, cold soak 4 days, 20% wholebunch wild ferment, then matured in aged oak for ten months. Unfined, unfiltered, minimum sulphur for protection.

Deep ruby red colour. Aromas of spicy plum, floral/herbal tea characters, savoury and earthy red-fruits. Slight citrus elements, some perfume and dustiness for lift.

Red and black-fruits head up the palate – some strawberry, dark cherry and plum – along with toasted spice nuances. Structurally sound and upright – tannins are fine-grained and some good crunchy acidity rounds out the finish.

This wine is a medium-bodied, savoury dry red, ideal for year-round drinking.



Best drunk fresh – with tomato-based pasta, pizza and antipasti.

Technical Information

Harvest:	March 15th, 2015
Fermentation/ Maturation:	Cold soak 4 days, open fermenter, matured in aged French barriques
Bottled:	January 5th, 2016
Alcohol:	14%
TA:	7.1 g/l
pH:	3.41
Production:	150 dozen
Location:	Ricca Terra Farms Barmera, South Australia
Soil:	Red earth over limestone
Elevation:	100m
Planted:	2006
Rainfall:	300mm
Region:	Riverland

Awards and Accolades

James Halliday, Wine Companion 2017

93 Points

Perhaps the most 'complete' of the current crop of Amato release. Sweet-sour fruit, savouriness, good length and spread of rangey, grainy tannin. For quaffing or for contemplation; it works both ways.

