

AMATOVINO

2016 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. Un-fined, unfiltered, minimum sulphur for protection.

Deep ruby red colour. Aromas of mocha and spicy plum, floral and herbal tea characters. Gravelly and savoury with earthy red-fruits, dried herbs (sage/bay) and a dash of pencilly, caramelly oak. Slight citrus elements, some perfume and dustiness for lift.

Red and black-fruits head up the palate – some 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 6th, 2016
Fermentation/ Maturation:	Cold soak 4 days, open fermenter, matured in aged French barriques
Bottled:	January 8th, 2017
Alcohol:	14.2%
TA:	7.5 g/l
pH:	3.76
Production:	170 dozen
Location:	Ricca Terra Farms Barmera, South Australia
Soil:	Red earth over limestone
Elevation:	100m
Planted:	2006
Rainfall:	300mm
Region:	Riverland

Awards and Accolades

Winsor Dobbin, March 2017

This is a standout under his Amato Vino label made from the southern and central Italian grape montepulciano. This is medium-bodied, juicy, spicy and dangerously drinkable. Hand-harvested, 20% whole bunch, wild fermented, matured in French oak for 10 months. Only 170 cases were made of this wine, but Amato Vino is certainly a label worth looking out for.

Gourmet Traveller - Top Drops: June 2017 Max Allen

For the past few years Margaret River wine-maker Brad Wehr has sourced grapes from the Ricca Terra vineyard in South Australia's Riverland to produce a range of lovely alternative varietal wines such as this juicy, vibrant, pizza-loving red.

