

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. Unfiltered, 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 winemaker 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.

James Halliday, Wine Companion 2018 Jane Faulkner

A robust wine with a neat interplay of savouriness to the fruit flavours, so a mix of blackberries, cherries and pips, licorice, double espresso and blackberry essence. Tannins have some grip; crunchy acidity on the finish.

