

AMATOVINO


2015 Nero d'Avola

(pron: nero dah-vola)

Our third release of Nero d'Avola. Single vineyard from Ricca Terra Farms in Barmera, South Australia. Hand-picked, wild-fermented and matured in aged oak for ten months. Unfined, unfiltered, minimum sulphur for protection.

Light brick-red colour. Aromas of dark cherry and strawberry... dusty talc, smoky graphite. Exotic black plum, savoury black olive. Herbal notes of lavender, sage & oregano; eastern spices of cinnamon & cardamom. Earth, leather and spice... forest floor; tar and char.

Red-fruits dominate the palate – juicy strawberry, sour cherry, sweet roasted tomato; also baked quince, rhubarb and plum. Eastern spice and white pepper. Soft, light style that is best enjoyed with food.

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

Technical Information

Harvest:	February 19th, 2015
Fermentation/ Maturation:	20% wholebunch wild ferment and matured in aged French barriques
Bottled:	January 5th, 2016
Alcohol:	13.5%
TA:	7.5 g/l
pH:	3.4
Production:	150 dozen
Location:	Ricca Terra Farms Barmera, South Australia
Clone:	MAT1
Rootstock:	140 Ruggeri
Soil:	Red earth over limestone
Elevation:	100m
Density:	1666/Ha
Planted:	2010
Rainfall:	300mm
Region:	Riverland

Awards and Accolades

Gary Walsh, Winefront - May 2016

If you liked last year's model, then here's more of the same. Nice labels too. Look good on the bistro table.

Sweet dark cherries and spice, black leaf tea, a little almond. Medium bodied, more to red cherries and tart berries, with supple tannin, crisp tang of acidity, and a gently saline finish of good length, albeit slightly sour. Easy to enjoy.

James Halliday, Wine Companion 2017

Fresh with sweet-sour fruit and, accordingly, exceptionally easy to drink. High acidity keeps it feeling juicy throughout. Finish has a gentle steeliness to it.

