

AMATOVINO

2016 Nebbiolo 'Fire'

Bright ruby/cherry red colour. Aromas of eastern spice, perfume and florals – jubey redfruits, violets, sweet/savoury herbs – leading to the rustic charm of earth/peat and some truffle. Also shows glazed cherry and rhubarb, licorice and a slight toffee hint.

The palate is medium-bodied, warm and generous. Spicy redfruits abound - cherry, rhubarb, some prune and choc cherry.

Eastern spices of clove and cardamom, and minerally fine tannin round it out. The juicy fruit flavours and textures lead to the classic crunchy acid/tannin flesh-out on the back palate. An Italian classic wine style, firmly structured, yet approachable in its youth. Best enjoyed with food.

Organically produced. Vegan Friendly

Tech

Harvest:	April 6th, 2016
Fermentation/ Maturation:	Open ferment – stainless steel – 20% wholebunch, daily hand-plunging. On skins 21 days, pressed to aged French oak for 18 months
Bottled:	Unfiltered, unfined, November 2017
Alcohol:	13.7%
Wine Status:	Vegan / Organic (uncertified)
Production:	108 dozen
Vineyard:	Yallingup, single vineyard
Rainfall:	1100mm
Region:	Margaret River

