

# AMATOVINO

## 2021 Nebbiolo 'Fire'

Bright ruby/cherry red colour. Aromas of eastern spice, perfume and florals – jubey redfruits, violets, sweet/savoury herbs – leading to 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.

With pasta and truffle, rare meats, antipasto, slow-cooked meats, charry BBQs, and pizza.

## Tech

Harvest:	April 6th, 2021
Fermentation/ Maturation:	Open ferment in amphorae for 9 days before basket-pressing to tank for a further 6 days to finish ferment. Oak-matured 6 months.
Bottled:	Unfiltered, unfined, October 2021
Alcohol:	13.3%
Wine Status:	Vegan / Organic (uncertified)
Production:	96 dozen
Vineyard:	Yallingup, single vineyard
Rainfall:	1100mm
Region:	Margaret River

