

AMATOVINO

2022 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.

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Harvest:	March 30th, 2022
Handling:	Handpicked, destemmed to open bins for fermentation.
Fermentation/ Pressing:	Wild ferment for 13 days before basket-pressing to oak.
Maturation:	Aged in mature French oak for 6 months.
Bottled:	Unfiltered, unfinned, October 2022
Alcohol:	13.6%
Wine Status:	Vegan / Organic (uncertified)
Production:	51 dozen
Vineyard:	Single vineyard site in the Yallingup sub-region
Soil:	Free-draining lateritic soil, sandy gravel over loam.
Planted:	2001
Rainfall:	1100mm
Elevation:	50m
Region:	Margaret River

