

AMATOVINO

2020 Nebbiolo Rosato 'Pink moon'

Going for a deeper colour than previous years, and leaving the wine unsulphured til just prior to bottling. This is a more savoury version than ever before, even though the acidity is a touch softer than before (don't worry, it still packs a punch!).

Two tonne of Yallingup Nebbiolo was handpicked and immediately crushed and pressed to tank for settling. Racked one day later to French oak for wild fermentation over several weeks. Matured for 7 months before bottling in October, unfiltered, unfiltered.

Deep orange colour – the nose swings wildly between the sweet – strawberry soda, juicy orange cordial, vanilla bean, rose petal, and the savoury – pencil perfume, earthy notes, forest floor.

Very dry. Very savoury. Flavours of orange rind, red capsicum, beet leaf interweave with the sweeter spectrum of raspberry and plum. Some pretty taut acidity and a fine tannin grip on the back palate. Food is a must.

Organically produced. Vegan Friendly

Tech

Harvest:	March 6th, 2020
Fermentation/ Maturation:	Crushed and immediately pressed. Wild ferment in aged French oak Maturation – French oak, 7 months
Bottled:	Unfiltered, unfiltered, October 2020
Alcohol:	13.4%
Wine Status:	Vegan / Organic (uncertified)
Production:	118 dozen
Vineyard:	Single vineyard site in the Yallingup sub-region
Soil:	Free-draining lateritic soil, sandy gravel over loam
Elevation:	50m
Planted:	2001
Region:	Margaret River

