

# AMATOVINO

## 2021 Sangiovese Rosato 'pink moon'

A switch to Sangiovese from Nebbiolo is a good thing. Now we can make Nebbiolo red again ;-). Sangiovese provides a more floral, prettier Rosato base without the heavy tannin to deal with. It still holds great acidity and earthy/savoury notes – just how we like it. And we like it.

Just under two tonne of Yallingup Sangiovese was hand-picked and immediately crushed and pressed to tank for settling. Fermentation started naturally and ran for 2 weeks before the wine was racked to aged barriques for four months prior to bottling, unfinned/unfiltered.

Pale orange colour. Lifted orange blossom scents, rosewater, cherry, strawberry, fruit tingles and a potpourri of floral scents amongst the savoury woodsmoke, earth and stone.

A creamy mouthfeel, yet with a tight acid backbone, the palate delivers orange rind, strawberries and cream, red berries with a lick of tannin so you know you've got a live one on your hands. Best with food.

Organically produced. Vegan friendly.

## Tech

Harvest:	March 25th, 2021
Handling:	Handpicked, destemmed and tank pressed to stainless steel tank
Fermentation:	Wild ferment in tank for 14 days, free run only
Pressing:	Tank pressed, fermented and settled, before racking to aged barriques
Maturation:	Four months in barrel
Filtration/Fining:	None
Bottled:	August 2021
Alcohol:	13.7%
Ingredients:	Sangiovese grapes, Sulphur Dioxide
Wine Status:	Vegan / Organic (uncertified)
Production:	101 dozen
Vineyard:	Fosters Vineyard, Yallingup sub-region (north)
Soil:	Sandy, lateritic gravel, well drained
Elevation:	Approx. 150m
Planted:	2007

