

AMATOVINO

2020 Rosso

Primitivo | Teroldego | Nebbiolo

How Italian is this? The big guns of Primitivo, Teroldego and Nebbiolo combined here to create the perfect smashable juicy Rosso red. All three were hand-picked and wild-fermented separately in open bins. Each was then basket-pressed to their own aged oak barriques for 3 months maturation. The components were blended just prior to bottling. Unfiltered, unfiltered.

Juicy ripe red fruits with plenty of flesh on the bones. Nebbiolo leads the way with scents of rosewater and musk. Primitivo and Teroldego carry fragrant and exotic spice through juicy raspberry, cranberry and pomegranate. A touch of rum and raisin and liquorice generate a delicate sense of sweetness integrating seamlessly with a silky, dusty tannin drive.

Drink young and vibrant with pizza or pasta.

Organically produced. Vegan Friendly

Tech

Harvest:	March 6th, 2020 (Nebbiolo) March 12th, 2020 (Primitivo) March 27th, 2020 (Teroldego)
Fermentation/ Maturation:	All parcels vinified separately, fermentation in open bins before pressing to aged oak for short-term maturation.
Bottled:	Unfiltered, unfiltered, July 2020
Alcohol:	13.8%
Wine Status:	Vegan / Organic (uncertified)
Production:	301 dozen
Vineyard:	Primitivo – Wilyabrup Teroldego & Nebbiolo - Yallingup
Rainfall:	1100mm
Region:	Margaret River

