AMATOVINO

2022 Rosso
Teroldego / Primitivo / Cabernet Sauvignon

A savoury medium-bodied red wine from a few of the big gun red grapes in the Amato Vino quiver, combined here to create the perfect smashable juicy Rosso red..

The base of the wine is formed around Cabernet (45%) while the remainder is split between Primitivo and Teroldego (both 25%), plus a little Chardonnay for complexity. The Cabernet portion comes from two sites in Wilyabrup and Rosa Brook, while the two Italian reds are from the same patch of dirt in Yallingup, in the north of the region.

All parcels were naturally fermented separately in open bins prior to pressing, maintained in their own aged oak barriques/hogsheads for 6 months maturation. The components were blended just prior to bottling in September 2022. Unfined, unfiltered.

Juicy ripe red fruits with plenty of flesh on the bones. Primitivo offer the fragrant pepper/spice and plum, while Cabernet leans to the blackcurrant, briary scrub, earth and meat. The Teroldego comes over the top with richness – dark chocolate, deep black-fruits, steak & mushroom, red pepper and salty blackberry. Light dances with dark here and fragrant leafy basil and black tea can sit comfortably with ruby red-fruits and mocha.

The palate is all ripe blackberry, creamy redcurrants, dark cacao, leather and earth, tomato leaf, with a nice little vanillan thread… while the tannins are already tamed for drinking now.

Drink young and vibrant with pizza or pasta.
Organically produced. Vegan Friendly

Tech

Handling:	Handpicked reds, machine picked whites. The reds destemmed to open bins and whites tank-pressed to oak
Fermentation:	Red parcels wild fermented in tank, whites in French oak
Pressing:	Tank pressed
Maturation:	6 months in tank
Filtration/Fining:	None
Bottled:	September 2022
Alcohol:	13.6%
Ingredients:	Teroldego (23%), Primitivo (23%), Cabernet Sauvignon (46%), Chardonnay & Chenin (8%), Sulphur Dioxide
Wine Status:	Vegan
Production:	312 dozen
Vineyard:	Various, Margaret River region