

AMATOVINO

2023 Rosso

Sangiovese / Tempranillo / Teroldego / Nebbiolo / Primitivo

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 Tempranillo (52%) and Sangiovese (24%) while the remainder is split between Teroldego and several other reds. All components are sourced 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 October 2023. Unfined, unfiltered.

Juicy ripe red fruits with plenty of flesh on the bones. Tempranillo offers the earthy minerally red-fruits, while Sangiovese brings the sour cherry and fragrant spice and plum, Teroldego leans in with some density and weight – dark chocolate, deep black-fruits. 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. Destemmed to open bins.
Fermentation:	Wild fermented in assorted oak and tanks
Pressing:	Tank pressed
Maturation:	6 months in barrel and tank
Filtration/Fining:	None
Bottled:	October 2023
Alcohol:	13.6%
Ingredients:	Tempranillo (52%) Sangiovese (24%) Teroldego (17%) Others (7%). Sulphur Dioxide.
Wine Status:	Vegan
Production:	312 dozen
Vineyard:	Single site in Yallingup, Margaret River region

