

AMATO VINO

2024 Rosso

Teroldego / Tempranillo / Nebbiolo

The 2024 season was the earliest on record, with a very warm and dry lead into vintage. Picking commencing February 5th and the final pick of Teroldego February 28th (unheard of!).

The 2024 Rosso is a savoury, medium-bodied red wine made 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 Teroldego (68%), of which a portion was pressed early to extract flavour rather than tannin. The remainder is made up of Tempranillo and Nebbiolo. All components are sourced from the same patch of dirt in Yallingup, in the north of the region.

One parcel of Teroldego was pressed to tank within 24 hours of picking, with all other parcels naturally fermented separately in open bins prior to pressing, then matured in their own aged oak barriques/hogsheads for 9 months. The components were blended just prior to bottling in February 2025. Unfined, unfiltered.

Juicy, ripe black fruits with plenty of flesh on the bones team with Eastern spice and vibrant red berries. Teroldego leans in with some density and weight – Black Forest cake, dark chocolate and rich black fruits. Tempranillo offers the earthy, mineral red fruits, while Nebbiolo brings the perfume. Light dances with dark here, and fragrant chai tea sits comfortably alongside red and black fruits, chocolate, and mocha.

Tech

Handling:	All components handpicked February 2024 Destemmed to open bins.
Fermentation:	Wild fermented in assorted oak, ampho open bins and tanks
Pressing:	Combination of tank and basket pressing
Maturation:	12 months in barrel and tank
Filtration/Fining:	None
Bottled:	March 2025
Alcohol:	13.5%
Ingredients:	Teroldego (68%) Tempranillo (23%) Nebbiolo (9%) Sulphur Dioxide
Wine Status:	Vegan
Production:	320 dozen
Vineyard:	Single site in Yallingup, Margaret River region

