

AMATOVINO

2020 Sangiovese 'fuime terra'

Just one tonne of Sangio picked for this small-batch beauty. What a tease! We were going to use it as a component for our Rosso Italian blend but it was just so good we had to keep it as a standalone. Last Sangiovese made by Amato Vino was in 2006 – what took us so long to reprise it!?

Handpicked Yallingup fruit was destemmed to open bins for wild fermentation over 12 days. Basket-pressed to aged oak for 6 months maturation before October bottling, unfiltered, unfiltered.

Opens with trademark pencilly nose before hitting the high notes of red/blue fruits – cranberry, loganberry, cherry. Savoury notes of herbal tea/chai, some eastern spice and a dash of aromatic florals.

Pencilly and fine tannins are the hallmark of great Sangio – you want to see them but you don't need them to dominate. Smooth textured palate, strawberry and spice, rhubarb and raisin, redskins and musk, tannins at the back.

Organically produced. Vegan Friendly

Tech

Harvest:	March 12th, 2020
Fermentation/ Maturation:	Wild ferment in open bins Maturation – French oak, 6 months
Bottled:	Unfiltered, unfiltered, October 2020
Alcohol:	14.1%
Wine Status:	Vegan / Organic (uncertified)
Production:	69 dozen
Vineyard:	Single vineyard site in the Yallingup sub-region
Elevation:	50m
Planted:	1995
Region:	Margaret River

