

AMATOVINO

2023 Sangiovese 'fiume terra'

A small portion of our Sangiovese harvest was set aside for a little treat!

Handpicked Yallingup fruit was destemmed to open bins for long, slow and wild fermentation. This portion was tank-pressed to fill two aged barriques and matured for 19 months before bottling, unfiltered, unfiltered.

Opens with trademark dusty/pencilly nose before hitting the high notes of red/blue fruits – cranberry, loganberry, black plum, sour cherry, sarsparilla. Savoury notes of herbal tea/chai, some eastern spice and a dash of musky 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, cherry cola, redskins and musk, tannins at the back. Easy...

Drink with tomato-based pasta and pizza of course!
Vegan Friendly

Tech

Harvest:	March 31st, 2023
Handling:	Handpicked, destemmed to open bin for fermentation.
Fermentation/ Pressing:	Wild ferment before pressing to oak.
Maturation:	Aged on light lees in mature French oak for 19 months.
Bottled:	Unfiltered, unfiltered, November 2024
Alcohol:	13.9%
Wine Status:	Vegan / Organic (uncertified)
Production:	66 dozen
Vineyard:	Single vineyard site in the Yallingup sub-region
Soil:	Free-draining lateritic soil, sandy gravel over loam
Planted:	2001
Elevation:	50m
Region:	Margaret River

