

AMATOVINO

2023 Tramonto

Tramonto! Or sunset in Italian. A light red, perfect for chilling – that's in the fridge or on the porch ;-)

An assortment of red and white varieties make up this delightful, juicy wine – mainly Tempranillo and Sangiovese for the reds, with Chardonnay making up the remainder.

Both the reds were pressed off after 24 hours on skins so the colour and tannin structure are both softened significantly. These two grapes offer just the right fragrance and red-berried juiciness for a delectable light red. A portion of each red was also fully fermented on skins to provide just a teeny smidge of tannic/acid structure to let you know you are still drinking a red wine, albeit chilled, in summer, in your bathers.

Light ruby red colour. The nose gives up maraschino cherry, raspberry and musk – some red jubey confect here, licorice, and a little perfumed talc. Very Pinot-esque! Onwards through sour cherry, cranberry and pomegranate to Pink Lady apple skins, smoky meats and earth. There's strawberry and logan/boysenberry too, rounded out with some leafy herb and leather.

The palate follows with the red/blackberry spectrum and dense savoury plum, blackberry jam and dark chocolate, introducing lighter characters of Seville orange, white pepper and cardamom spice. Black tea minerality, some sappy redcurrant and some firm yet fine tannins bring up the finish. An all-rounder.

Drink young and vibrant with or without food.
Organically produced. Vegan Friendly

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Handling:	Handpicked reds, machine picked white. Some reds destemmed to open bins others pressed early to tank.
Fermentation:	Red parcels wild fermented in tank, whites in French oak
Pressing:	Tank-pressed
Maturation:	6 months in tank (reds) and oak barriques (whites)
Filtration/Fining:	None
Bottled:	October 2023
Alcohol:	13.4%
Ingredients:	Tempranillo 44%, Sangiovese 42%, Chardonnay 12% Primitivo 2% Sulphur Dioxide
Wine Status:	Vegan
Production:	405 dozen
Vineyard:	Various, Margaret River region

