# AMATOVINO

2016 Field Blend Greco di Tufo | Arinto | Fiano

Two Italians and a Portuguese picked together and co-fermented wild in aged white oak, with regular soft lees stirring over three months. Bottled unfined and unfiltered.

Sweet aromas of marshmallow, toast and honey, with some tangy spice and floral citrus blossom. The palate shows mango, apricot and sweet white peach. Deep, viscous and oily texture with a lovely saline thread running through.

All three getting along just fine.

Enjoy with or without food.

With Mediterranean fare! Creamy pasta, steamed mussels or spicy broths. Versatile..

## Technical Information

Harvest:	February 18th, 2016
Fermentation/ Maturation:	Wild co-ferment in aged French oak. Matured on lees for 3 months
Ingredients:	Greco di Tufo, Arinto, Fiano grapes, Sulphur Dioxide (preservative)
Bottled:	Unfiltered, unfined, July 2016
Alcohol:	13.2%
Production:	78 dozen
Production: Location:	78 dozen Ricca Terra Farms Barmera, South Australia
	Ricca Terra Farms
Location:	Ricca Terra Farms Barmera, South Australia
Location: Soil:	Ricca Terra Farms Barmera, South Australia Red earth over limestone
Location: Soil: Elevation:	Ricca Terra Farms Barmera, South Australia Red earth over limestone 100m
Location: Soil: Elevation: Density:	Ricca Terra Farms Barmera, South Australia Red earth over limestone 100m 1666/Ha

#### Awards and Accolades

#### Max Allen, Gourmet Traveller June 2017

For the last few years, Margaret River winemaker Brad Wehr has been sourcing grapes from his mate Ashley Ratcliff's Ricca Terra vineyard in South Australia to make bright, modern wine bar wines. This is a lovely example: an unusual blend of the southern Italian white grapes greco and fiano and the Portuguese white grape arinto. It's packed with a wonderfully rich and creamy texture, but it finishes crisp and refreshing.



### Background

As the name suggests, Greco di Tufo is possibly of Greek origin. In Italy grows mostly in the southern regions of Campania and Calabria and is famed for its oily texture and richness. The second Italian, Fiano, is also of southern origins (Campania/Sicily), renowned for its strong colour, flavours and aromas. The Portuguese Arinto is known for its high acid and citrus characters and makes a fine foil for the Italians.