

AMATOVINO

2017 Nero d'Avola

(pron: nero dah-vola)

Our fifth release of Nero d'Avola. Single vineyard from Ricca Terra Farms in Barmera, South Australia. Hand-picked, wild-fermented (20% whole-bunch) and matured in aged oak for five months. Unfined, unfiltered, minimum sulphur for protection.

Light ruby-red colour. A very pretty bouquet of florals leads to aromas of dark cherry and strawberry... dusty talc, smoky graphite. Exotic black plum, blueberry, savoury black olive. Herbal notes of lavender, sage & oregano; eastern spices of cinnamon & cardamom. Earth, leather and spice... forest floor; tar and char.

Red-fruits dominate the palate – juicy strawberry, sour cherry, sweet roasted tomato; also baked quince, rhubarb and plum. Eastern spice and white pepper. Soft, light style that is best enjoyed with food. Chill slightly if desired.



Best drunk fresh – with tomato-based pasta, pizza and antipasti.

Technical Information

Harvest:	March 16th 2017
Fermentation/ Maturation:	20% wholebunch wild ferment and matured in aged French barriques
Bottled:	August 2017
Alcohol:	13.6%
TA:	5.23 g/l
pH:	3.67
Production:	175 dozen
Location:	Ricca Terra Farms Barmera, South Australia
Clone:	MAT1
Rootstock:	140 Ruggeri
Soil:	Red earth over limestone
Elevation:	100m
Density:	1666/Ha
Planted:	2010
Rainfall:	300mm
Region:	Riverland

Awards and Accolades

New release, not yet submitted for review

