

AMATOVINO

2019 Nero d'Avola

'fiume terra'

Single vineyard from Ricca Terra Farms in Barmera, South Australia. Hand-picked, wild-fermented (20% whole-bunch) and matured in aged oak for seven months. Unfiltered, unfiltered, minimum sulphur for protection.

Ruby-red colour. A very pretty bouquet of florals leads to aromas of dark cherry and redcurrant... 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 red fruits, 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.

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

Technical Information

Harvest:	March 9th 2019
Fermentation/ Maturation:	Wild ferment, 20% whole bunch, matured in aged oak 7 months
Bottled:	Unfiltered, unfiltered, October 2019
Alcohol:	13.6%
TA:	6.2g/l
pH:	3.53
Production:	70 dozen
Vineyard:	Ricca Terra Farms
Soil:	Red earth over limestone
Region:	Riverland

