

AMATOVINO

2016 Teroldego

(pron: te-ROLL-de-go)

Deep, brooding colour. Dark black/redfruits dominate the nose: blackberry, dark plum, mulberry... tarry/cherry and spicy, with heady perfume and brambly earth and dried herbs adding to the mix. Hints of cedar/pine and a dusty pencil oak character – a fruit-derived varietal character rather than any influence from the aged oak in which the wine matured. Hits the high notes with floral tones, and the bass notes with intense fruit concentration.

The palate is structured and firm, however whilst acid/tannins are in clear evidence the palate is densely packed and sweet-fruited, showing blackberry, dense plums, eastern spice, tar, black cherry and cola. A bold wine, upright and structured, yet approachable in its youth.

 With rare meats/carpaccio, cherry BBQs, bold pastas and pizza.

Background

Indigenous to the north-east Italian province of Trentino-Alto Adige, Teroldego is widely planted in the alluvial valley floors to the north of the capital, Trento. In the Trentino sub-region wine is made from Teroldego grapes under the DOC of Teroldego Rotaliano. The name is thought to have derived from a traditional method of wire trellising (tirelle). Recent DNA testing has revealed that Teroldego is the parent of Lagrein.



Technical Information

Harvest:	March 24th, 2016
Fermentation/ Maturation:	Open ferment - 20% whole- bunch, daily hand-plunging 19 days on skins. Basket- pressed to aged French oak for 18 months
Bottled:	Unfiltered, unfined, November 13th, 2017
Alcohol:	14.4%
TA:	5.5g/l
pH:	3.67
Production:	94 dozen
Location:	Yallingup, single vineyard
Soil:	Free-draining lateritic soil, gravel over loam
Elevation:	50m
Planted:	2001 and 2007
Rainfall:	1100mm
Region:	Margaret River