

AMATOVINO

2023 Nebbiolo 'Fire'

A return to the longer maturation period of earlier days sees the variety at full strength and power and approachability.

Several pressing days allowed some short vs long skin-time, therefore adding complexity, along with the use of amphorae adding fine minerality to the palate and honey to the aromatics.

Bright ruby/cherry red colour. Aromas of eastern spice, perfume and florals – jubey redfruits, violets, sweet/savoury herbs – leading to earth/peat and some truffle. Also shows glazed cherry and rhubarb, licorice and a slight toffee hint.

The palate is medium-bodied, warm and generous. Spicy redfruits abound - cherry, rhubarb, some prune and choc cherry. Eastern spices of clove and cardamom, and minerally fine tannin round it out. The juicy fruit flavours and textures lead to the classic crunchy acid/tannin flesh out on the back palate. An Italian classic wine style, firmly structured, yet approachable in its youth. Best enjoyed with food.

With pasta and truffle, rare meats, antipasto, slow-cooked meats, charry BBQs, and pizza.

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Harvest:	March 29th & 30th, 2023
Handling:	Handpicked, destemmed to open bins for fermentation.
Fermentation/ Pressing:	Separate wild ferments for 14-19 days before basket-pressing to oak..
Maturation:	Aged in mature French oak for 20 months.
Bottled:	Unfiltered, unfined, November 2024
Alcohol:	13.7%
Wine Status:	Vegan / Organic (uncertified)
Production:	105 dozen
Vineyard:	Single vineyard site in the Yallingup sub-region
Soil:	Free-draining lateritic soil, sandy gravel over loam.
Planted:	2001
Rainfall:	1100mm
Elevation:	50m
Region:	Margaret River

