

# AMATOVINO

## 2023 Sangiovese *BFT*

The BFT stands for Big Fun Trouble – our working name for this wine. Why? Whilst the 2023 vintage offered up some pretty sizable yields across the board, Sangiovese delivered an astonishing amount of fruit (big), and whilst that was fantastic (fun), we had some challenges fitting everything in the winery (trouble)!

Handpicked Yallingup fruit was destemmed to open bins for wild fermentation in a single stainless steel fermenter. The wine was pressed to stainless steel tank for 12 months maturation before bottling unfinned/unfiltered.

Bright and juicy ripe red-fruits with a bit of flesh on the bones. Smooth textured palate, strawberry and spice, cherry and raisin, redskins and musk, tannins at the back. An easy and light smashable red with decent palate weight and warmth.

Pencilily and fine tannins are the hallmark of great Sangio – you want to see them but you don't need them to dominate. Smooth textured palate, strawberry and spice, rhubarb and raisin, redskins and musk, tannins at the back. Easy.

A gorgeous wine and we made a lot of it. Did someone say Big Fun Trouble?!

Vegan Friendly

## Tech

Harvest:	March 31th, 2023
Handling:	Handpicked, destemmed to open bin for fermentation.
Fermentation/ Pressing:	Wild ferment before tank pressing to stainless steel vat.
Maturation:	Aged for 12 months in tank.
Bottled:	April 2023
Alcohol:	13.9%
Wine Status:	Vegan / Organic (uncertified)
Production:	227 dozen
Vineyard:	Single vineyard site in the Yallingup sub-region
Soil:	Free-draining lateritic soil, sandy gravel over loam
Planted:	2001
Elevation:	50m
Region:	Margaret River

