



MODO

a modo nostro



2017 il Modo Greco

Il modo in cui facciamo anfora Greco

translation: the way we make Greco amphora

We always start the same way, with a pile of books and bottles.

Our philosophy is then to follow tradition. Once we can taste, smell and feel the results we then go down the experimental pathway which can lead us anywhere...

Greco on skins for 100 days, resulting in a wine of texture and immense flavour.

Fresh red apple skin and dried herbs with crisp acidity and deliciously drinkable acidity, crunchy and vibrant .

Fermented and rested in 800lt Tuscan, handmade amphora for 11 months.

Vintage:	2017
Grape variety:	Greco
Vineyards:	Chalmers, Heathcote
Alcohol:	12.5%
Cellar potential:	2-3 Years
Bottles produced:	1067
Cellar door prices:	\$45