MODO

a modo nostro

2017 il Modo Rosso

Il modo in cui facciamo anfora **Rosso**
translation: the way we make red 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...

Ray and Maree fell in love with the Etna Rosso they drank while in Sicily, the only problem was there is no Nerello Mascalese fruit available in Australia. So some parcels of Nebbiolo, Pinot Noir & Schiopettino were skillfully blended and aged in amphora with the flavour profile and texture of Siciliy at the forefront.

Cherries and dried herbs on the nose, vibrant plums and cooking spices on the palate, and most of all deliciously drinkable.

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

Vintage:	2017
Grape variety:	Nebbiolo, Pinot Noir, Schiopettino
Vineyards:	Galli, Costanzo, Chalmers, Mildura
Alcohol:	13.5%
Cellar potential:	2-3 Years
Bottles produced:	1333
Cellar door prices:	$28

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