



# MODO

a modo nostro



## 2018 il Modo Aglianico

Il modo in cui facciamo anfora **Aglianico**

*translation: the way we make Aglianico 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...

Aglianico can often be lost behind oak, with the amphora we are looking to retain fresh fruit flavours, firm tannins and a fresh vibrant finish.

Blueberries and delicate perfumed spices, full flavoured but not rich. A wine that has balance, poise and tension.

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

*"Made using grapes from the Chalmers family vineyard in Mildura, fermented and matured in a Tuscan terracotta amphora, this has gorgeous juicy purple fruit leading on to a sweep of deliciously prickly tannins across the tongue. Makes you crave char-grilled lamb skewers."*

**Max Allen, The Australian Financial Review**

Vintage:	2018
Previous Vintages:	2017
Grape variety:	Aglianico
Vineyards:	Chalmers, Mildura
Alcohol:	14.5%
Cellar potential:	2-3 Years
Bottles produced:	1333
Cellar door price:	\$35