



MODO

a modo nostro



2018 il Modo Bianco

Il modo in cui facciamo anfora **Bianco**

translation: the way we make white 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...

Born from a love of the crisp, textural white wines we drank while travelling through Sicily and Southern Italy. We delighted in the flavour they packed in, with relatively low alcohols and wonderful mouthfeel that seemed to never end.

Crisp green apples and pear skins on the nose, lime leaf and lemon oil on the palate and a deliciously dry finish.

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

Vintage:	2018
Other Vintages:	2017
Grape variety:	Fiano, Pinot Gris, Riesling, Chardonnay, Viognier
Vineyards:	Ricca Terra, Chalmers, Doeven, Taylor
Alcohol:	13.0%
Cellar potential:	2-3 Years
Bottles produced:	3600
Cellar door prices:	\$28