



MODO

a modo nostro



2018 il Modo Fiano

Il modo in cui facciamo anfora **Fiano**

translation: the way we make Fiano 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...

This is the second year Ray has made Fiano, the first vintage being fermented in 1200lt foudre. The amphora however added another dimension to the wine, while retaining a zest and texture that was previously lost.

White flowers and stone fruit, crisp acidity and a creaminess that screams "drink me".

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

Vintage:	2018
Other Vintages:	2017
Grape variety:	Fiano
Vineyards:	Chalmers & Ricca Terra, Mildura
Alcohol:	13.0%
Cellar potential:	2-3 Years
Bottles produced:	2133
Cellar door prices:	\$35