



MODO

a modo nostro



2018 il Modo Sagrantino

Il modo in cui facciamo anfora **Sagrantino**

translation: the way we make Sagrantino 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...

Inspired by the Sagrantino Ray drank while trekking through Italy, the wines he loved the most had a tension between fruit vibrancy and acidity, we hope to have done the same with this release.

Dark and brooding, the wine has an earthy, tarry spice surrounded by a dense layer of fruit. Fresh vibrant acidity livens the palate with fresh cut herbs and dark plums on the palate.

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

Vintage:	2018
Other Vintages:	2017
Grape variety:	Sagrantino
Vineyards:	Chalmers, Mildura
Alcohol:	13.5%
Cellar potential:	2-3 Years
Bottles produced:	667
Cellar door prices:	\$35