



MODO

a modo nostro

2020 il Modo Greco

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

Greco on skins for 100 days, resulting in a wine of texture and immense flavour.

Fresh red apples, ginger and ginseng with dried herbaceous notes.

Deliciously drinkable, crunchy and vibrant.

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

Vintage:	2020
Other Vintages:	2017, 2018, 2019
Grape variety:	Greco
Vineyards:	Chalmers, Heathcote
Alcohol:	13.5%
Cellar potential:	2-3 Years
Bottles produced:	960
Cellar door price:	\$38