



MODO

a modo nostro



2020 il Modo Rosso

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

Ray and Maree fell in love with the Etna Rosso they drank while in Sicily, the only problem was there is no Nerello Mascalese fruit available in Australia. Some parcels of Sangiovese, Aglianico, Sagrantino, Nebbiolo & Pinot Noir were skillfully blended and aged in amphora with the flavour profile and texture of Sicily always at the forefront.

Juicy black plums and dried herbs on the nose, blackberry, cherries and cooking spices on the palate, and most of all deliciously drinkable.

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

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| Vintage: | 2020 |
| Grape variety: | Sangiovese, Pinot Noir, Aglianico, Sagrantino, Nebbiolo, Shiraz |
| Vineyards: | Galli, Ricca Terra, Chalmers, Hat Rock |
| Alcohol: | 14.5% |
| Cellar potential: | 2-3 Years |
| Bottles produced: | 3200 |
| Cellar door prices: | \$38 |