



MODO

a modo nostro



2021 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...

Blossom, lemon zest, quince with a herbal, mineral finish. This wine has all the hallmarks of this unique varietal, maintaining it's aromatic charm combined with refreshing acidity and texture.

Fermented and rested in 800lt Tuscan, handmade amphora for 10 months.

Vintage:	2021
Grape variety:	Fiano
Vineyards:	Chalmers & Ricca Terra, Mildura
Alcohol:	13.0%
Cellar potential:	2-3 Years
Bottles produced:	2133
Cellar door prices:	\$38