



MODO

a modo nostro



2021 Rosato Frizzante

Metodo Ancestrale

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...

Fresh plums, red berries, blackcurrant, and a hint of dried herbs.

Deliciously drinkable, crunchy and vibrant.

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

Vintage:	2021
Grape variety:	Nero d'Avola, Aglianico, Sagrantino
Vineyards:	Chalmers, Heathcote
Alcohol:	13.5%
Cellar potential:	2-3 Years
Bottles produced:	960
Cellar door price:	\$38