



CALABRIA

FAMILY WINES

ALTERNATO

20 | MONTEPULCIANO
22 | NERO D'AVOLA

Italian; Alternato; {translation: Alternate}

An alternate blend of Alternative wine varieties, crafted with integrity by the Calabria Family.



Region: Barossa Valley, South Australia

Variety: Montepulciano and Nero d'Avola

Bouquet: A lively and aromatic bouquet of raspberries, red cherries and floral notes with hints of aniseed and black pepper.

Palate: Flavours of sunkissed cherries and slatey tannins creating a lively and juicy palate.

Suggested Cuisine: Enjoy with a spicy Italian sausages, or rich red sauce pasta dishes.

Winemaking: Throughout the growing season the fruit is bunch thinned to achieve the fruit quality and concentration required for this wine. The two parcels are crushed, destemmed, and co-fermented on skins for up to 10 days whilst being hand plunged. They are then pressed off straight to 100% used French oak barrels to complete primary and secondary fermentation. Once complete, the barrels were rack and returned to remove the lees, then matured in barrel for up to 9 months. The resulting wine is a vibrant and fresh expression of the blend of these two varieties.

Vintage Season: The 2022 vintage was characterised by a cool and wet growing season, creating intense fruit characters and wines that are bright, fresh and fruit forward.

Wine Analysis: Alc/Vol: 14% | TA 6.12 g/L | RS 2.7 g/L | pH: 3.5

Vegan Friendly: 

Cellaring: A wine to enjoy now or cellar for up to 5 years.

