

ALE ANDRO



MONTEPULCIANO • 2022

SOUTH AUSTRALIA

COLOUR

Deep purple with a red brick hue

NOSE

Violet, cherry, and spice

PALATE

The palate tracks warmth with medium to full bodied intensity and rich fruit, leading to a long finish with a fine lick of tannin.

WINEMAKING

A variety that is usually late to harvest, once ready to perform the fruit was picked in the cool of the evening to preserve vibrancy and full fruit expression, then extracted to create all that is expected from this deep, robust, and delicious variety.

FOOD PAIRING

This wine pairs excellently with classic Italian dishes, such as tomato based pastas, pizza, and spicy peperoni.

VINTAGE NOTES

Warm and dry

QUICK NOTES

VINTAGE

2022

WINEMAKER

Alex Russell

GRAPE VARIETY

Montepulciano

BOTTLED

March 2023

GROWING AREA

South Australia

ALC %/VOL

14.0 % v/v

TITRATABLE ACIDITY

6.4 g/l

PH

3.6

CELLAR POTENTIAL

5 years

OAK

French

MATURATION

14 months

