



2020 Amphora Sangiovese

2020 Summer

Very little rain in the spring, was followed by dry to drought conditions throughout the summer. Very sunny. The vines struggled in these conditions, and produced only about 1/3 of their normal crop. But the fruit was very concentrated.

Harvest

The fruit was in perfect shape when we harvested - although a smaller vintage as mentioned above. This was also the Covid harvest when we were in lockdown. But the weather was sunny and dry throughout the 2 week process.

Fermentation and Maturation (our standard programme)

The fruit was de-stemmed and crushed and pumped into the terracotta amphora. The fermentation lasted several weeks. When finished, the amphora was closed and the skins left in the wine for 8 months. At that time, the skins were removed and the wine put back into the amphora for another 4 months.

Low sulphites were used throughout the maturation period, as the skins act as a preservative. Terracotta, being porous, helps develop the characters of the wine. But, unlike oak barrels, does not impart any significant flavour influence.

Making wine in an amphora is an ancient process. It is the original fermentation vessel and is the natural way of processing grapes into wine. Enjoying this wine is like going back in time.

Palate

The wine is very dark with firm but soft, tannins. We use the same vines each year and use the same winemaking techniques - keeping the variables to how the vines respond to that particular summer. We are interested in terroir and this represents the closest example of a wine reflecting our particular vineyard and that particular summer.

And each vintage is different!

50 cases made.