



Koerner 2019 Mammolo Sciaccarello

Light and bright red – aromatic, spicy and super acidic

Vineyard: Vivian Vineyard, Watervale

Planted: 1998

Soil type: Black and red clay on limestone

Picking date: February 27, 2019

Picking method: Hand harvested and sorted in vineyard

Processing: Destemmed retaining 50% whole berries with no whole bunch

Fermentation: Natural ferment in open top steel fermenters, hand plunged twice daily

Time on skins: 2 weeks

Pressing: Free run and pressings combined

Settling: Settled off gross lees for 7 days

Aging vessel: Ceramic amphora for 3 months then racked to steel for 7 months

Filtration: no

Fining: no

Alc: 13.2 **pH:** 3.22 **TA:** 7.8 **SO₂:** 29 F / 51 T **Production:** 200 dozen