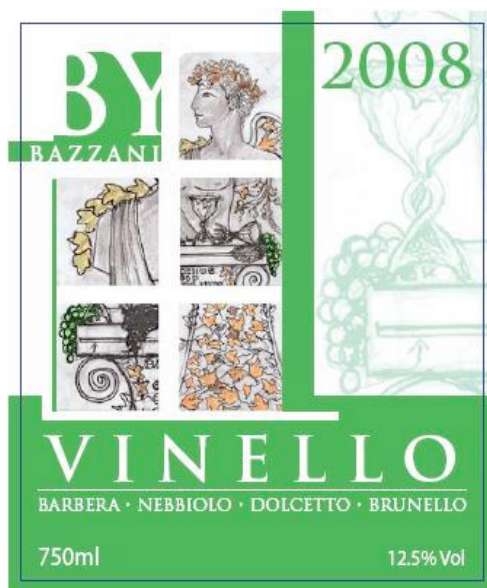

WARRENMANG

VINEYARD RESORT



2008 VINELLO BY BAZZANI



- **Vintage:** 2008
- **Region:** Pyrenees. Victoria Australia
- **Varieties:** Barbera 56%, Nebbiolo 28%, Dolcetto 9% and Brunello 7%.
- **Winemaker:** Sean Schwager
- **Fermentation:** Open fermenters, plunged twice daily, basket pressed.
- **Maturation:** 30 months in used French oak puncheons.
- **Alcohol:** 12.5% Vol
- **pH:** 3.49
- **TA:** TBA
- **Packaging:** 12 x 750ml
- **Cellar Door:** \$20.00
- **Tasting Notes:**
 - **Colour:** Bright ruby with garnet hues
 - **Nose:** Aromas of cherry and licorice overlaying spice and truffle with an earthy undertone.
 - **Palate:** This versatile wine was conceived by Luigi Bazzani to be enjoyed with food and can be lightly chilled. The wine exhibits complex earth and spice characters bolstered by red cherry fruit which persists. The wine is light bodied with soft, fine and ripe tannins. The fresh fruit flavours are complemented by cedary oak characters from the extended maturation in French oak puncheons. The finish is savoury with hints of truffle and has a subtle acid backbone.

RELEASE DATE EARLY 2011

Bronze Medal Australian Small Winemakers Awards

Bronze Medal Fed Square Wine Showcase Series 2011-2012

Jeni Port- Writer for The Age describes Vinello as “a marriage made in heaven...”

“the most underrated wine in Warrenmang’s portfolio”

3 stars Winestate Western and Central Tasting Dec 2012