

Ti Amo *Arneis*

TASTING NOTES

Fresh, crisp and fragrant wine. Hints of pear, apple and stone fruits with notes of almond and nuttiness on a fresh, dry finish.

Perfectly paired with lighter style foods such as oysters, cheese, and light salads.

HARD FACTS

Vintage: 2025

Alcohol: 11.8%

Vineyard: Adelaide Hills

Origins: Piedmont, Italy

Pronunciation : AHR-NASE

WINEMAKING

Estate grown fruit from a cool climate origin, perfectly suited for the Adelaide Hills.

Fermentation: Cold fermented in stainless steel, less than 5g residual sugar per litre

Vegan & minimal sulphites

