

# UNICO ZELO

## 2016 JADE & JASPER FIANO

**Bright pesto-spice, honeydew and preserved lemons dominate the intensely aromatic bouquet whilst being carried across by a driving acidity and a distinctly waxy mouth-feel and texture. Finishing rounded with a slightly defining astringency giving it a more-ish quality.**

Started in 2012 by Brendan and Laura Carter in pursuit of more expressive Australian wines that required minimal intervention in the vineyard and winery, from varieties that were particularly suited to an arid, and warming climate – namely Fiano, Nero d'Avola, Nebbiolo and Dolcetto – crafting wines that express Australia's sites, soils, lifestyle and culture.

Vintage	<b>2016</b>
Variety	<b>100% Fiano</b>
Vineyard/Yield	<b>Grown on the rich red sandy soils of Waikerie and Barmera within the Riverland - the close proximity to the Murray River has formed incredible limestone subsoil over years of natural flooding and recession. 8 tonnes/ha</b>
Winemaking	<b>Hand harvested and crushed with up to 48 hours of skin contact prior to pressing and wild fermentation with no temperature control – natural settling by gravity.</b>
Oak Treatment	<b>None</b>
Appellation	<b>Waikerie, Riverlands, Ricca Terra Farms</b>
Alcohol	<b>13%</b>
pH	<b>N/A</b>
Total Acidity	<b>N/A</b>
Winemaker	<b>Brendan Carter</b>



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