



Maglieri Lambrusco Amabile

In 1958 Giovanni Maglieri arrived in McLaren Vale from Italy and was followed there in 1964 by his son Steve, aged 17. In 1965 they bought 40 hectares of scrub in McLaren Flat and cleared the land, planting it with vines. In 1972 Steve had enough foresight to start up his own winery, Gully Wines, which he re-named Maglieri Wines in 1977.

With a wide range of single varietal distinctive wines, Maglieri is well known for being character filled and at the forefront of winemaking in the McLaren Vale region. The Lambrusco range is a tribute to Maglieri's Italian beginnings.

Amabile is Italian for soft and mellow. This easy drinking red with a hint of spritz is a soft, fruity, uncomplicated wine. It is bright garnet red in the glass with a gentle hint of bubbles. Light berry flavours of raspberry and strawberry are perfectly balanced with crisp acidity and a hint of sweetness. Lambrusco at it's very best. Lightly chilled, this low alcohol wine is an ideal quaffing wine

Suggested Food

Serve with your favourite pasta or pizza dish or at any summer barbeque.

Technical Analysis

Alcohol: 9%

Fruit for this wine was sourced from aromatic, floral fruit grown in South Eastern Australia.

