



# RICCA TERRA

## 2022 BRONCO BUSTER



### ---VARIETAL MIX---

Mediterranean white grape varietal blend  
(Fiano & Vermentino)

### ---REGION---

Riverland

### ---THE STRATEGY BEHIND THE BLEND---

Vermentino was chosen for its ability to produce great wine in a warm, dry environment and was the first white Mediterranean grape planted at Ricca Terra Farms. Fiano was picked purely for its fragrant flavour.

### ---TECHNICAL STUFF---

**Viticulture:** The grape varieties selected to make this wine have a common theme, they have an ability to hold loads of natural acid when grown in a warm viticultural climate. The varieties are hand pruned and hand harvested. Harvesting occurs in early March. Immediately after harvest the grapes are stored at 4 degrees Celsius in a cool room before being transported to the winery. **Winemaking:** The grape varieties were co-fermented. The wine was fermented and stored in stainless steel (no oak).

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