MITOLO

"Mitolo Wines is one of the new stars in Australia in the last 5 years"

Hong Kong, March 2008.

"The G.A.M wine is named after Frank Mitolo's children, it is a wine that will cellar for over 10 years according to the barrel tasting 2003 vintage. **The Savitar grapes were picked two weeks later than the G.A.M in order to have the best condition of the grape.**

The editor personally likes the Jester for it's beautiful fruit and it's easy drinking. The women will love it.

The Reiver is picked from 60 year old vines in the Barossa Valley. Similar to Savitar, the wine maker is focused on quality instead of quantity.

With the Italian background of the owner, the Amarone wine making techniques has been used in the Serpico wine. The wine has showen complexity with layers, blackcurrants and good balance of acidity.

Sangiovese is a typical Italian wine grape. Mitolo is the first to make Sangiovese Rose in the the McLaren Vale region."

(Translation)