



ANDREA MOSER WINEMAKER | AMPROJECT

AMProject is born: temporary wines for a new oenological vision

Who is Andrea Moser? A contagious smile hides a strong will and approach to wine. He has a long experience as winemaker with Franz Haas first and South Tyrol's largest winemaking cooperative, Kellerei Kaltern after.

As a passionate driven professional he continues to experiment, pushing the bar up every time. Today is challenging himself in a new, personal, winemaking project

Fortune included Andrea in the list of 40 under 40 winemakers who are marking the renaissance of wine in Italy.

I will let Andrea in his own words to explain the game plan "AMProject is my new venture, which I will work on together with my brother Luca, also an oenologist. Today I am a consultant in several wineries but I always wanted to push the boundaries and crack the classic, canonical, process by which wine is made.

We will work as dowers, finding places we choose or, by election, have chosen us.

Producing unique, unconventional, wines each year. Wines with a strong character, absolutely territorial and full of stories of people, ideas, varietals, soil...and soul.

The new wines produced solo will thus be "temporary wines," . They will often come from different Italian 'regions. They will be unique, single, limited edition, and will be available for purchase only by pre-order.

Some of the wines will be an evolution, a stratification originated by the previous vintage.

This is a project that is very much wine, but need also planning, design and precisely communication. They are intended for wine's enthusiasts and for a series of restaurants where they will be paired with signature menus and dishes, thanks to direct agreements between the winemaker and chefs who share with Andrea the same contemporary vision.

And you will not have to wait too long. The first temporary wine will be available for pre-order as early as October 2023

Andrea, in fact, made his first harvest in 2022. The location? Anghiari-Tuscany.

Production for the 2022 vintage: 726 bottles of 0.75, with the label created by the artist Serena Barbieri.

2022 or of the first vintage

The first of the temporary wine will come from Tuscany. A vineyard made of 80-year-old vines, which was abandoned for nearly 40 years. We freed the vines out of the intricate vegetation grow around with hard work and a sense of pride. It was love, and stubbornness, a new life to a land that has great potential. We

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are in Anghiari, famous Leonardo painting if you would like to check...on a hill of 450 meters above sea level. The soil is red, clay practically pristine.

In Tuscany white grapes are produced in a rather elevated area, cooler than normal. Until a few decades ago it used to be too cold to give good viticultural results; now, however, with the climate change, it is a perfect situation.

The harvest usually take part in mid October but we waited three weeks more. Thanks to the special ventilation descending from Anghiari into the Tiberina Valley allows us to spare interventions for vine diseases.

Varieties

Trebbiano, Vermentino, white Malvasia, white Canaiolo and 5% of other still unidentified varieties The mysterious beauty of working on such ancient vineyards.

Vinification

Vinification, given the small quantity produced, took place in 2-hectoliter Clayver, with a pre-fermentative maceration of the grapes, de-stemmed and crushed, of about 5 days. The must was then racked for fermentation again in Clayver and in two kegs, one new and one used, from Carmignani, a historic producer for four generations of traditional Tuscan barrels for vin santo.

Very long aging on the lees, only two racking was done: one after maceration and one on July 22, 2023, when the wine was blended before bottling on July 25. Very little work was done on the wine: we want it to respect the terroir and be an authentic expression of this vineyard that was rescued from the woods. There was prudent management, and interventions in the cellar were dictated only by necessity, avoiding any non-essential practices.

In the vineyard, the approach has always been the same: respect. Beyond any possible certification, we work on common sense and the idea of ruining the grapes and the plant as little as possible and leaving the soil better than we found it. Due to the special soil conditions in the 2022 vintage, only two treatments in all, copper and sulfur, were carried out, and the management of the underola involved only green manure and mowing.

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