



# Nero d'Arcole

# **Grapes Variety**

80% Merlot, 10% Cabernet Sauvignon, 10% Segreto dell'Enologo.

## Viticultural details

Guyot training systems with plant density of 5,200 vines/ha. The distance between the ranks is 2,40 meters, while in the row between the vines is 0.80 cm. The production varies depending on the season from 2 to maximum 3.5 kg per vine. The soil is of medium texture, tending to sandy. At 80 m. (260 ft.) above sea level. Age of the vines 15 years.

#### Vinification andmaturation

Only the best bunches are selected, after a careful evaluation of the ripeness and health, for the drying process which lasts 35 days in a controlled environment. After fermentation, aging for at least 1 years half in Tonneaux and half in large oak Slavonian barrel (30/60 Hl). Settlement in steel tank before bottling and refining in bottles for about 3 months. Natural sugar content of about 8 g/L.

# Alcohol Around 15,0 % vol.

# **Features**

Colour: intense and deep ruby red.

Nose: fruity fine and ripe with balsamic notes, mentholated and vanilla donated by the aging in wood.

Flavour: dominated by the fruit, round and enveloping. A balanced wine of great softness.

## **Pairings**

Recommended with roastedmeat, grilled meat and mature spicy cheeses.

**Serve at:** 18°-20°C (64-68°F).