



Nero d'Arcole DOC

Grapes Variety

80% Merlot, 20% Cabernet Sauvignon.

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 and maturation

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 HI). Settlement in steel tank before bottling and refining in bottles for about 3 months. Natural sugar content of about 8 g/L.

Alcohol

Around 16,0 % 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 roasted meat, grilled meat and mature spicy cheeses.

Serve at: 18°-20°C (64-68°F).