



Arcanto

Wine Name: Arcanto Bolgheri Rosato DOC

Grapes: Sangiovese , Syrah, Merlot

First year of production: 2000

Soil composition: medium texture with rocks of alluvial origin and calcareous pebbles

Training system: spurred cordon and guyot method

Harvest period: September

Winemaking: manual harvest in pierced boxes, short contact with the grapes peels until to give the rosy colour "onion peel", fermentation at controlled temperature of 16° C (60.8° F) in stainless steel tanks. The wine doesn't undergo tartaric stabilization.

Refinement: Maturation in stainless steel for about 6 months.

Characteristics: bright pink color, nuances that recall the red Tropea onion peel, hints of red fruits with a prevalence of cherry; beautiful freshness, soft, pleasantly long finish.

Food Pairing: Finger-food with vegetables, frittatas with zucchini or asparagus. Pasta dishes with pink and delicate sauces of rabbit or rooster. White meat in the oven served with baked vegetables. Molluscs, crustaceans and fish-bone with a light tomato sauce, pizza.

Awards:

Arcanto 2013

- Wine Advocate: 88 points
- Veronelli: 86 points (2 stars)

Arcanto 2012

- Veronelli: 86 points (2 stars)

Arcanto 2011

- Veronelli: 85 points
- Gambero Rosso: 1 glass

Arcanto 2010

- Veronelli: 85 points
- Gambero Rosso: 2 glasses

