

Arcano

TYPE:

Still red wine – not for everyone.

VINTAGE:

2020

GRAPES:

Moradella (an ancient native grape recently recovered) 100%

VINEYARD:

Located in the Lombard/Pavia Apennines on the Pernione hill in Rocca Susella.

Soil: Calcareous-clay.

Growing method: Natural and Organic with grassing between rows and use of only copper and sulfur.

Planting year: 2010

Training system: Low Guyot.

Vines per hectare: 3,000

Yield: 50 quintals per hectare – 2 kg/vine.

Altitude: 350–400 m a.s.l.

Harvest: Second/third week of October at verified phenolic ripeness.

VINIFICATION:

Harvest in small 15 kg crates. Grapes are destemmed and gently crushed. The must ferments in steel tanks; maceration on skins lasts 12–14 days with daily pumping over.

Racking with light pressing yields 30–32 hl/ha.

Aging: 24 months in stainless steel or fiberglass tanks, followed by 12 months in wooden barrels. After bottling, it ages a few more months.

TASTING NOTES:

Intense ruby-red with violet hues; fruity and spicy aromas (cherry, cinnamon, nutmeg) with a distinct balsamic note. Full, soft, enveloping palate; aromas evolve toward herbal bitters over time.

ALCOHOL:

14.50% Vol

PAIRINGS:

Meditation wine.

SERVING TEMPERATURE:

16–18°C

FORMAT:

0.75 L

Contains sulfites

