



ROSSO DEL VERONESE

Veneto, Italy

L'Arco

www.larcovini.it

Method & Production

Practising organic. From three vineyard sites, the Sangiovese is planted south, near the Adige River with alluvial soils, the native other varieties are planted on rocky, clay soils in the Classico zone. The grapes are harvested and immediately pressed. After some days of maceration with the skins, fermentation in tank using indigenous yeasts. The wine is then aged for one year in Slavonian oak. No fining, a delicate filtering.

Tasting Notes

“The 2020 Rosso del Veronese is wickedly fresh, wafting up with a bouquet of dusty roses, exotic spices, crushed stone and leather. This is sleek and energetic, with silken textures and crisp red and blue fruits that cascade across the palate. Violet inner florals form toward the close. This finishes remarkably zesty, with a vivid raspberry concentration and a gentle tug of sublet tannins.”

91 points, Eric Guido, 'Veneto: A Constant State of Evolution', Vinous (February 2024)

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|--------------------|--|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| LR0121 | Rosso del Veronese | Corvina: 50% Rondinella: 25% Molinara: 5% Sangiovese: 20% | 2021 | 14.0% | Cork | 6x0.75lt | No | No | No | No |