

L'ARCO ROSSO

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 varities 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										
LR0123	L'Arco Rosso	Corvina: 50% Rondinella: 25% Molinara: 5% Sangiovese: 20%	2023	14.0%	Cork	6x0.75lt	No	No	No	No