

PARIO

Veneto, Italy

L'Arco

www.larcovini.it

Method & Production

Obtained from traditional grapes of Valpolicella. The best clusters are carefully selected and half are dried for about 60 days. This is a blend of half fresh and half appassimento grapes. Then the grapes are pressed, and after some days of maceration on skins, alcoholic fermentation starts and last for about 20 days. The wine is then racked into inox and stays there until June. Finally the wine is then aged in Slavonian oak barrels for three years.

Tasting Notes

"The 2019 Pario is darkly alluring, showing a powerful display of dried black cherries complicated by notes of cedar, clove and leather, all lifted by a hint of camphor. It's surprisingly fresh and lively within despite its imposing bouquet, mixing tart wild berry fruits with violet inner florals and a bitter tinge of balsamic spice. Lightly tannic, the 2019 finishes long and staining, with a crunchy sensation that keeps the taster looking back to the glass for more. If opening the Pario today, make sure to give it a good amount of air." **94 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										
LR0321	Pario	Molinara: 10% Rondinella: 30% Corvina: 60%	2021	15.0%	Cork	6x0.75lt	No	No	No	No