



ARCUM

Veneto, Italy

L'Arco

www.larcovini.it

Method & Production

After harvest, the grapes are pressed immediately. After some days of maceration with the skins, alcoholic fermentation starts and lasts for around seven days. The wine is made in the Ripasso style. Then aged in Slavonian oak barrels for one year.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
LR0220	Arcum	Corvina: 60% Rondinella: 30% Molinara: 10%	2020	14.5%	Cork	6X0.75lt	No	No	No	No