

ARCOS



Salice Salentino

Puglia, Italy

GRAPE VARIETIES

90% Negroamaro, 10% Malvasia Nera

VINIFICATION

With over 300 days of sunshine a year, Salice Salentino is one of the hottest and driest regions in Italy. Here, the hearty, drought resistant Negroamaro grape ripens perfectly and produces fruit driven wines with deep color. Select grapes are hand harvested and destemmed. Fermentation takes place in stainless steel tanks at controlled temperatures using select yeast. No oak aging. *Vegan friendly.*

THE WINERY

Arcos is produced by the Castellani family who has been producing wines in Italy since 1903. The family's business has grown over the decades, but their extensive history and experience producing quality wines continues to emphasize sustainable practices. The estate soils are fertilized naturally using *Sovescio* (green manuring). Vines are re-planted using *Massal Selection* from exceptional old vines (instead of nursery clones). Vineyards are diversified with multiple varieties and other crops – no monoculture. Even wild hares are bred in and live around the vines. In the cellar, with the exception of sulfites, no chemicals, additives, GMOs, grain, soy or dairy are used. The wines are vegan friendly and gluten free.

TASTING NOTE

Deep red color with a hint of ruby near the rim. A delicate aroma of wild berries. Medium bodied, the flavor tends toward tart cherry with a hint of dark chocolate. A delicious young wine that develops velvety softness with bottle aging.

FOOD PAIRING

A superb food wine that is ideal with pizza, lasagna and dishes made with rich tomato sauce.



THE MARCHETTI COMPANY

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