

ARCOS

Toscana IGT

Tuscany, Italy



GRAPE VARIETIES

85% Sangiovese,
10% Cabernet Sauvignon,
5% Syrah

TASTING NOTE

Bright ruby color with red fruit aromas. Full-bodied and dry with lush flavors of cherry and plum, balanced by firm tannins.

FOOD PAIRING

Ideal with Mediterranean dishes, roasted meats and aged cheeses like Pecorino and Asiago.
Vegan friendly.

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