

# ARCOS



## Toscana

I.G.T. Toscana, Italy

### GRAPE VARIETIES

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

### VINIFICATION

Produced from select grapes grown in choice Tuscan vineyards composed of sand, clay and calcareous soil. Fermentation takes place in stainless steel tanks at controlled temperatures. Fully matured grapes are harvested and then crushed immediately. Following fermentation, the wine is aged in a combination of oak casks and small barrels for 12 months. *Vegan friendly.*

### THE WINERY

Arcos is produced by the Castellani family who has been producing wines in Tuscany since 1903. Today they own and operate six estates throughout Tuscany and the winery is located in Pontedera, outside of Pisa. 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

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 spicy cheeses.



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