

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 a minimum of 12 months.

TASTING NOTE

Bright ruby color with aromas of fruit and oak. In the mouth it is soft and harmonious with cherry and plum flavors and a subtle oak finish.

FOOD PAIRING

Ideal with Mediterranean dishes, roasted meats and spicy cheeses.

