

ARCAI ROSSO

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IGP TERRE SICILIANE

AGRONOMIC DATA

Territory	· Camporeale
Agronomic technique	· Biodynamic - Organic
Grape variety	· Native varieties.
Altitude	· 550 m a.s.l.
Vineyard exposure	· North-South
Soil composition	· Medium mixture, clayey tendency
Training system	· Gobelet
Plant density	· 3000 vines/ha
Yield	· 50 q
Harvest period	· 1 ^o decade of October
Harvest method	· By hand

OENOLOGICAL DATA

Vinification	· Destemming with previous cooling at 8°C in the cell, cold pre-fermentative maceration, fermentation at controlled temperature with indigenous yeasts.
Maceration	· In amphorae.
Malolactic fermentation	· In amphorae.
Aging	· In amphorae for 6 months.
Aging in bottle	· 6 months.

ANALYTICAL DATA

Total acidity	· 5,2 g/l
pH	· 3,35
Alcohol	· 13% vol.
Dry extract	· 35 g/l
Total SO ₂	· +/- 20 mg/l

ORGANOLEPTIC PROPERTIES

COLOUR	· Ruby red.
AROMA	· Hints of jam, white pepper, marasca cherry and balsamic notes.
TASTE	· Balanced, tannins supported by excellent balsamic/fruity freshness.
FOOD PAIRINGS	· First and second meat courses, aged cheeses and local cold cuts.
SERVING TEMP.	· 16°C

