



## Arnaio – SANGIOVESE CILIEGIOLO



**COUNTRY:** Italy  
**REGION:** IGT Toscana  
**SOIL:** Volcanic soil

**ALCOHOL CONTENT:** 13.5%  
**GRAPE VARIETY:** 90% Sangiovese,  
10% Ciliegiolo  
**SERVICE TEMPERATURE:** 16-18°C

Arnaio fills the mouth with a symphony of flavors. A fine balance of bright fruit and acidity with soft tannins, perfect for easy drinking. This wine is a perfect reflection of its terroir.

### Background:

The uniqueness of Valdonica lies in the interplay of high altitude vineyards (up to 500 meters), the microclimate of the Mediterranean Sea (the proximity to the sea ensures an almost maritime climate in our vineyards), the volcanic soil (the volcano, Sassoforte, was active up to 20 million years ago) and the spirit of our team.

The history of viticulture in Tuscany dates back to its settlements by the Etruscans in the 8th century BC. Nowadays, it's Italy's fifth largest region and also one of the most famous and prolific wine regions in Europe.



### Tasting notes:

- **COLOR:** Intense red color with a bright purple hue.
- **NOSE:** Aromas of red cherry.
- **PALATE:** A fine balance of bright fruit and acidity with soft tannins.

### Data:

- **GRAPE:** 90% Sangiovese, 10% Ciliegiolo.
- **BRIX AT HARVEST:** 24.3°
- **PH:** 3.78
- **ACIDITY:** 6.8
- **VINIFICATION:** The wine is fermented in small, 1100L. food-grade plastic containers and stainless steel tanks. Wild yeast fermentation and subsequent maceration last, on average, 5 to 6 weeks. At the end of fermentation / maceration each ferment is pressed out separately into stainless steel tanks where it settles for 2 to 3 days before being racked into tanks, barriques and tonneaux.
- **OAK:** 18 months in barrique.
- **TANKS:** Stainless steel.
- **PAIRING:** Any Tuscan cuisine pairs well with this wine: try it with roasted pork, gnocchi or grilled vegetables.



INDIGENOUS GRAPES



RED BLEND



OAK AGED