

# ARNIONE

Bolgheri Doc Superiore

## *A circle enclosing perfection*

A wine with an unmistakable, elegant, refined identity, synthesis and summa of the perfection of each plot at Campo alla Sughera, from which we harvest and vinify the best grapes. A blend of Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc that reveals the pleasant complexity of Bolgheri with each sip, the freshness of the sea and the structure of its mighty hills. It ages for 18 months in oak barriques and tonneaux and then continues with a further refinement in the bottle for at least 24 months

### PRODUCTION AREA

Campo alla Sughera,  
Bolgheri

### PLANT DENSITY

9500 vines/ha

### AGING

18 months in  
barriques and at least  
24 months in the  
bottle

### BLEND

Cabernet Sauvignon,  
Cabernet Franc, Merlot,  
Petit Verdot

### HARVEST

Manual in  
15kg crates

### SERVING TEMPERATURE

20 °C

### SOIL

Sandy-clayey,  
alluvial

### VINIFICATION

20 - 25 days in stainless  
steel at a controlled  
temperature  
of 28 - 30 °C

### VINE TRAINING

Spurred cordon

### SENSORY NOTES

Dense ruby red, the nose expresses a great and deep aromatic complexity, with balsamic notes of eucalyptus, bitter orange, black cherry, ripe strawberry, complemented by a whiff of Mediterranean scrub and spices. In the mouth it is extremely elegant, fine, structured and soft, pleasantly savory, with a surprising finish of ripe red fruit.

### PAIRING

It goes well with long and slow cooking red meat main courses such as salmì, peposi, braised meat. But also grilled fine cuts. It perfectly pairs with wild game like wild boar stew or baked duck. It prefers long and very long matured cheeses.



### THE NAME

Arnione refers to the oval-shaped alabaster that the soils of the Etruscan coast offer as magnificent underground specimens. A «geological poem» that contains the secret of perfection in its circular form and gives life to the symbol that characterizes all the labels of Campo alla Sughera.