

Rosso d'Arnaldo, Toscano 2017



Producer

Susanna Crociani's 14th century cellars are situated in the heart of Tuscany in the town of Montepulciano. The vineyards, covering about 10 hectares, are on medium-textured soils well-suited to the growth of the vine and giving excellent results. They are planted with Prugnolo Gentile, Canaiolo Nero and with Mammolo and white varieties.

Tasting Notes

Named in memory of Susanna Crociani's father Arnaldo, who first created this wine using ancient winemaking techniques. Ruby red in colour with notes of ripe red cherries on the nose. The palate is medium bodied with redcurrants, cloves, earth and a sweet spice finish. Matured in Slavonian oak for one year and after six months it is transferred to smaller barrels which adds a subtle vanilla and toast note to the finished wine.

Food

Serve with cured meats and hard cheeses such as pecorino.

Technical Information

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| Country | Italy | Dry/Sweet Style | Not applicable |
| Grape(s) | Sangiovese (80%) Canaiolo (10%) Mammolo (10%) | Alcohol Content | 13.5% |
| Type | Red | Closure Style | Cork |
| Style | Smooth | Organic/Biodynamic | No |
| Oaked Style | Lightly oaked | Allergens | Milk: No Egg: No |
| Body Style | Medium bodied | Vegetarian/Vegan | Vegetarian: Yes Vegan: Yes |
| Sustainable | No | | |



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