



## Arrogantone

Rosso d'Italia

### PRODUCTION AREA:

South Italy

### GRAPES:

34% SANGIOVESE, 33% AGLIANICO, 33% PRIMITIVO

### ALCOHOL CONTENT:

14% Vol.

### VINIFICATION

This wine is obtained from grapes that have reached perfect aromatic and polyphenolic maturation, mainly from Southern Italy vineyards, in order to obtain the most concentrated wine, higher alcohol level and lower possible acidity.

Old traditional vinification method: completely mature grapes are hand-picked from vineyards, the fermentation and maceration with the skins take place at controlled temperatures of 20-23°C. Afterwards the wine is pressed and proceeds to the malolactic fermentation in steel tanks. Aged for at least 10 months in oak barrels, it completes its aging in the bottle for a minimum of 2 months.

### TASTING NOTES

**Colour:** Very deep red colour with purple edges.

**Bouquet:** Very deep red colour with purple edges.

**Taste:** Ripe, full bodied bland, supple with smooth and silky tannins.

### FOOD PAIRINGS

Ideal with spicy dishes, grilled red meats.

Service Temperature: 16/18°C.

### EAN CODE

8051490275029

[www.agricoleselvi.it](http://www.agricoleselvi.it)