TORRACCIA DI PRESURA

ARCANTE

IGT Colli della Toscana Centrale Rosso

The design on the label reminds of an hourglass; time flows endlessly, moment by moment. It is a slow, silent process that makes our grapes transform into a precious and important nectar. Its aromas and intensity speak to our senses. The label describes the story of the soil of our vineyards, the grapes, the sun that touches the grapes and ripens them, the texture of the oak wood; time is symbolized by the hourglass, through which all these elements turns into the precious golden liquid in the bottle. The sound of the name itself refers to the idea of the passing of time, the word “archè”, with its ancient Greek meaning of "origin", "beginning", associated with ancient, archaic, primordial times. This is how Arcante was born in 2001, a merge of three grapes, a modern interpretation of a Super Tuscan.

Classification: IGT Colli della Toscana Centrale Rosso.

Grapes: Sangiovese, Merlot and Cabernet Sauvignon in equal parts. Produced since 2001.

Vinification: the three varieties are harvested at different times, each at its best harvest time. They are fermented separately, undergoing maceration in stainless steel vats at a controlled temperature between 28° and 30° C for 20-24 days. The blend of the three varieties takes place after the maturation in oak barrels, while the harmonization takes place during the bottle-ageing process.

Characteristics: the appearence is a very intense ruby-red, with garnet hues after several years of ageing. The nose is broad with a complex bouquet of ripe red fruits, essences of wood, spices, tobacco, vanilla and liquorice; the palate is wide, full, soft, elegant, harmonic, well-balanced and with a very long finish. It maintains its best features for several years, evolving during the ageing process (15-22 years).

Alcohol: 13.5% by vol.

Temperature of service: 20° C.

Combinations: perfect as meditation wine, ideal for grilled red meat, roasted and stewed game, wild boar, roe deer, aged and very savoury cheese.

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