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	HARVEST	AWARDS	2014
Campo alla Sughera,	Manual in		
Bolgheri	15kg crates	2003	94/100
			James Suckling
BLEND	VINIFICATION	93/100	
Cabernet Sauvignon,	20 - 25 days in stainless	Wine Advocate	97/100
Cabernet Franc, Merlot,	steel at a controlled		Decanter
Petit Verdot	temperature of	93/100	
	28 - 30 °C	Vinum	2015
SOIL			
Sandy-clayey,	AGING	2008	96/100
alluvial	18 months in		I Vini di Veronelli
	barriques and 24	94/100	
VINE TRAINING	months in the bottle	Wine Enthusiast	94/100
Spurred cordon			Robert Parker
	SERVING	93/100	Wine Advocate
PLANT DENSITY	TEMPERATURE	Wine Spectator	
9500 vines/ha	20 °C	-	93/100
			James Suckling



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.