



ARS_I 2023 Veneto IGP

Production Area

Colli Berici, Province Vicenza, Veneto

Grape Varieties

Cabernet Franc, Syrah

Alcohol

15%

Soil

Volcanic origin, tectonic lifting formed hills with clay and limestone, fossil rich soils.

Winemaking

The grapes are hand-picked and placed on trays to rest for approximately 10 days in the drying room. Mostly but not entirely destemmed. Maceration and fermentation with cultured yeast over approximately 40 days, Cabernet Franc in stainless steel, Syrah in cement, at around 26 degrees. After finished fermentation some SO₂ is added for stabilization, aging of Cabernet Franc in new French barriques, Syrah in 15'000 liter tonneaux. No filtration.

Final blend determined in Spring 2026 before bottling.

Tasting Notes

Deep ruby, on the nose pronounced red and black fruit such as raspberry, strawberry and plum, distinctive herbaceous and bell-pepper notes, tobacco and green pepper. It is very smooth and full body on the palate with pronounced red and black fruit, chocolate, graphite, smoke and vanilla. Tannins are very present, a bit on the green side. Finish is very smooth and long, leaving a strong aftertaste.

Decanted, it can be enjoyed immediately, but will bring a lot of joy while aging over the next 10 – 15 years when tannins and some of the green notes soften and integrate with the vivid fresh fruit notes.

From the heart of Colli Berici comes a new and special creation.

The Colli Berici hills are of volcanic origin and were formed about sixty million years ago by tectonic lifting and folding. Today clay, limestone and volcanic soils and fossils from the sea can be found. The soil can be quite different just a few hundred meters apart. Grape growing and wine making is dating back to the late Palaeolithic times, around 2'000 – 5'000 BC. Wine was present during Roman times into the Middle Age.

Modern wine making really started in the 2nd half of the 20th century and Colli Berici was one of the first regions to not only experiment with international grapes varieties. Cabernet Franc dei Colli Berici was the first Cabernet DOC in Italy in 1973. Today a few foreign grapes are permitted within the DOC, but not Syrah.

The Colli Berici hills are the first higher elevation coming from the Adriatic Sea which create the first barrier for the warmer moderating climate influence from the Adriatic, making it moderate continental climate.

The wavy profile and modest heights (up to 300 meters) drive away fogs, mists and late frost. means that the Good drainage coupled limited annual precipitation sometimes causes water scarcity. The hilly terrain alternating with valleys give way to breezes which create a very favourable microclimate for the cultivation of vineyards, with particularly mild temperatures until late fall, a good temperature range between day and night.

The vines have a good age with Cabernet Franc around 30 – 40 years, Syrah 25 – 35 years.

Vineyard management includes organic fertilization and hand pruning, shoot thinning, green cover crops, manual harvest.

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Final blend determined in Spring 2026 before bottling.

Tasting notes:

Deep ruby, on the nose pronounced red and black fruit such as raspberry, strawberry, blackberry and plum, distinctive herbaceous and bell-pepper notes, tobacco and green pepper. It is very smooth, velvety and full body on the palate with pronounced red and black fruit, chocolate, graphite, smoke and vanilla. Tannins are very present, a bit on the green side. Finish is very smooth and long, leaving a strong aftertaste.

Decanted, it can be enjoyed immediately but will bring a lot of joy while aging over the next 10 – 15 years when tannins and some of the green notes soften and integrate with the vivid fresh fruit notes. Thereafter it has more aging potential for at least 10 years.



VENETO ROSSO 2023

INDICAZIONE GEOGRAFICA PROTETTA

Un vino singolare, espressione di un cammino creativo senza eguali. Dalle terre vulcaniche e calcaree dei Colli Berici nasce un blend di rara ricercatezza. L'incontro tra Cabernet Franc e **Syrah** delinea un profilo sensoriale distintivo: l'anima vibrante dei frutti rossi e le iconiche note erbacee si fondono in una trama setosa di mora e prugna. Un'armonia magistrale, in perfetto equilibrio tra vigore strutturale e raffinata eleganza. L'ambizione di una vita, racchiusa in una bottiglia.

This wine is as unique as the story of its creation. Originating from the volcanic and limestone soils in the Colli Berici Region in Veneto comes a blend rarely found elsewhere. Cabernet Franc and **Syrah** make for a special palate. Vibrant red fruits and the signature herbaceous notes are seamlessly woven with velvety blackberry and plum amongst many others, striking a masterful balance between structural power and refined elegance. A lifelong ambition, captured in a bottle.

Crafted by **alficionado**

