



SANTA SOFIA
I CLASSICI VINI VERONESI DAL 1811

ARLÈO

INDICAZIONE GEOGRAFICA TIPICA

ROSSO VERONA

Production area

Vineyards planted on the slopes of the stony, loamy hills surrounding the towns of Negrar, Fumane, San Pietro in Cariano and Marano di Valpolicella.

Grape varieties

Corvina and Corvinone (85%) dried for about 30 days before pressing, Cabernet Sauvignon and Merlot (15%).

Yield

100 kg of grapes yield 50-55 litres of wine.

Ageing

24 months in 20-hL and 30-hL Slavonian oak barrels, then a further 18 months in 225-litre French oak barrels. A minimum of 12 months of bottle ageing.

Wine analysis

Alcohol 14% vol.

Total acidity 5.5-6‰.

Sensory impressions

A deep, brilliant ruby red colour with lively garnet hues. It has an austere nose, a complex but perfectly harmonious bouquet of clear, intense aromas: dried flowers, walnuts and dried figs, forest floor, humus and mushroom juices, hints of iron and graphite, finishing with a fruity note of raspberry and wild strawberry. Extremely well balanced on the palate, it has a great structure, supported by smooth, ripe but vibrant tannins, and a delightfully fresh citrus note, leading on to more aristocratic hints of bitter cocoa and cinchona roots. A lovely, long and refreshing finish.

Serving temperature

16-18° C.

Recommended food pairings

Arlèo honours some of the heartiest dishes of our local cuisine, such as fresh pasta with hare or boar sauce, risotto with *tastasàl* (a mixture of freshly minced pork, beef and veal, generously seasoned with freshly ground black pepper), and the more rustic "*polenta e oseì*". It is also excellent with the more renowned *Châteaubriand* steak, goose *confit* and beef *Stroganoff*. Ripe cheeses such as Monte Veronese Vecchio, Asiago Stagionato and 24-month old Grana Padano are also highly recommended.

Longevity

If well stored, it continues to evolve for a long period of time.

