

Arteliquida

ARTELIQUIDA ROSSO
ROSSO TOSCANO 2019
INDICAZIONE GEOGRAFICA TIPICA

Arteliquida is a project where art and wine meet, emphasizing wine research (with the contents) as much as the artistic expression (with the container). Arteliquida Rosso joins the single-vineyard rare Malvasia Nera, with the contemporary artwork by Eugenia Vanni, where a mosaic moon represents the mysterious and unbreakable link between nature and man, which symbolized the legendary knowledge about the moon phases' influences in the winemaking process. Our small *cru* enhances the varietal characteristics of Tempranillo, in Tuscany known as Malvasia Nera, which here presents a unique freshness and minerality typical of the Chianti *terroir*.



GRAPE VARIETY: Malvasia Nera 100% (Tempranillo)

ZONE: Tenuta di Montechiaro - Siena.
Alcool: 13.5% Vol.

VINEYARD: La Scuola planted in 2002, Single Vineyards 1,7 h. Certified Organic Farming from 2010.

SOIL: clay-limestone and sedimentary sand with marine fossils and shells.

WINEMAKING & AGING

Harvesting method: Manual in small crates. Immediate destemming and soft pressing. Skin maceration: 15 days in concrete vats. Fermentation: 10 days in steel vats. Aging: 18 months in slightly roasted Tonneaux (French Oak Barrels 500 l) and 6 additional months in the bottle.

BOTTLES: 6000 bottles 0,75 l - 500 cases

TASTING PROFILE

Color: Brilliant ruby color with purple nuances.
Aromas: On the nose, it offers a bouquet of blackberry, black pepper, licorice, and dark chocolate, with fine balsamic notes.
Taste: The palate is tasty and tannic, with a smooth mouthfeel and a fluid acidity.
Serving Temperature: 18 ° C

FOOD PAIRING

The Malvasia Nera grape has a very hard personality, so it is only thanks to our interpretation, which can express a unique fresh elegance balancing acidity with its natural important body. It pairs with black pepper salami, truffle pecorino, rabbit ragù with herbs, Tartare with quail's egg, lamb ribs, pork fillet, T - Bone Fiorentina steak.



ORGANIC CERTIFIED

Arteliquida

Alessandro Griccioli Viticoltore