

# BIXIO, Winemakers since five generations

## DESMONTA



### Awards & Ratings

#### Vintage 2014:

- **95 Points by Luca Maroni**

#### Vintage 2013:

- **92 Points Luca Maroni**
- **90 Points Gold Medal Gilbert & Gaillard**

#### Vintage 2012:

- **91 Points Luca Maroni**
- **89 Points I Vini di Veronelli**
- **88 Points Gold Medal Gilbert & Gaillard**
- **Silver Medal Concours Mondial De Bruxelles**

#### Vintage 2011:

- **90 Points Luca Maroni**
- **88 Points Gold Medal Berliner W. Trophy**
- **88 Points I Vini di Veronelli**
- **Bronze Medal IWSC**

## NERO D'ARCOLE

Denominazione di Origine Controllata

In 2000 was born in Verona the DOC Arcole, in a highly dedicated area of production, where the vine has developed in Roman times. Here, the Winemaker Emilio Bixio, thanks to the passion, the experience of the family tradition, the desire for innovation and the perfect combination of microclimate and soil, creates high-quality wines. It stands out among all the Nero d'Arcole, a fine red Bordeaux blend that reinterprets the tradition rooted in Verona: the drying of the grapes before the fermentation.

### Grapes Variety

80% Merlot, 20% Cabernet Sauvignon.

### Viticultural details

Guyot training systems with plant density of 5,200 vines/ha. The distance between the ranks is 2,40 meters, while in the row between the vines is 0.80 cm. The production varies depending on the season from 2 to maximum 3.5 kg per vine. The soil is of medium texture, tending to sandy. At 80 m. (260 ft.) above sea level. Age of the vines 15 years.

### Vinification and maturation

Only the best bunches are selected, after a careful evaluation of the ripeness and health, for the drying process which lasts 35 days in a controlled environment. After fermentation, aging for at least 1 years half in Tonneaux and half in large oak Slavonian barrel (30/60 HI). Settlement in steel tank before bottling and refining in bottles for about 3 months. Natural sugar content of about 8 g/L.

### Tasting notes

Colour: intense and deep ruby red.

Nose: fruity fine and ripe with balsamic notes, mentholated and vanilla donated by the aging in wood.

Flavour: dominated by the fruit, round and enveloping. A balanced wine of great softness.

Alcohol: around 16,0 % vol.

### Serving suggestions

Recommended with roasted meat, grilled meat and mature spicy cheeses.

### Serve at

Serve at 18°-20°C (64-68°F).



750 ml



80% Merlot  
20% Cabernet S.



Serve at  
18°-20°C (64-68°F)



Barrel  
Tonneaux