



ARDITO



Concentrated ruby colour, complex, elegant and harmonious. Full-bodied and velvety, supported by a marked freshness. Creamy tannins with a long fruity aftertaste.

THE VINEYARDS

Thirty hectares of vineyards located in four distinct locations within the DOC Cortona: A terroir renowned for centuries for its vocation to quality viticulture due to the high altitude, galley soils, great brightness and a fantastic warm, dry micro-climate with wide temperature ranges.

VINIFICATION

Extended maceration extracts the desirable aroma and flavours from both varieties. Aged 24 months in new french oak barrels followed by one year in bottle before its release.

FOOD PAIRING

Serve with succulent meats, duck breast, game, and aged cheeses.

TECHNICAL DETAILS

REGION	Cortona, Italy
GRAPES	Cabernet Sauvignon 50%,
	Syrah 50%,
ALCOHOL	14%



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