



FIRST VINTAGE: 2019

PRODUCTION AREA: Company owned vineyards located in the districts of Offida and Castel di Lama.

VARIETY: Red grapes from Marche, Cabernet Sauvignon, Merlot, Syrah.

ALTITUDE: 200 - 250 m a.s.l.

SOIL: Clay and limestone.

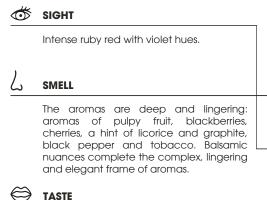
TRAINING SYSTEM: Guyot.

PLANT DENSITY: 5,000 plants per hectare.

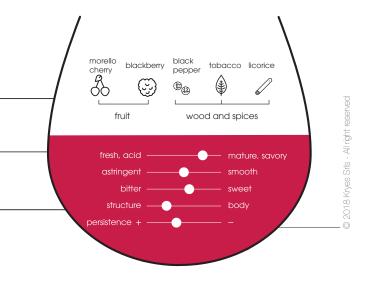
HARVEST: First 10 days of September for Merlot and Syrah, beginning of October for Cabernet Sauvignon and mid-October for Montepulciano.

VINIFICATION: in small stainless steel tanks. The maceration on the skins varies for each variety that makes up the blend: about 15 days for Merlot, 20/25 for Syrah and Cabernet Sauvignon, and up to 30 days for Montepulciano. Aging takes place in new 300 I barrels for 18/24 months. The final blending occurs at the end of the aging with a subsequent 3 month rest after bottiling.

VIINKA arche IGT Red



Warm, elegant, of great impact and with a rich evolution of taste. Still and assertive character marked by fine, soft, rounded tannins. Lingering finish with pleasant fruity encores.



11/10/2021