



ARIOSO 2016

2016 marks only the third ever release of Arioso (a melodic solo performance). Arioso is a wine comprised of 100% Sangiovese Grosso (aka Brunello clone). A light coloured red that is medium-bodied, chiselled, elegant and confident.

Arioso excites the senses and reminds the beholder why Sangiovese is considered one of the noblest of all grape varieties. Notes of Bing and red cherries greet you on the nose followed by rawhide leather, potpourri and wild desert flowers. On the palate, the wine is linear with outstanding tension of natural acidity and rustic tannins that demand food or extended cellar time to soften. Try a bottle on or shortly after release to satisfy your curiosity and then let the remainder of your bottles tucked away in the deep, dark, cold part of your cellar for half a decade-plus.

RECOMMENDED FOOD PAIRING

Tuscan wild boar stew or rabbit ragu over polenta are two of our favorite pairings.

GRAPE VARIETY:	100% Sangiovese Grosso
GROWN:	Osoyoos Lake District
VINEYARD:	Lumeno and Selona
SOIL TYPE:	Lumeno: Glacio fluvial: heavy clay and gravel mix/alluvial deposit and clay. The site's geology is very complex and varies from block to block. Selona: glacio fluvial: mostly gravel with clay and gravel sub soil
AGE OF VINES:	8 to 16 years old
YIELD:	Average of 3.0 tons/acre
PRODUCTION:	50 cases
ALCOHOL:	12.7%
AGING:	100% in Neutral French oak puncheon

