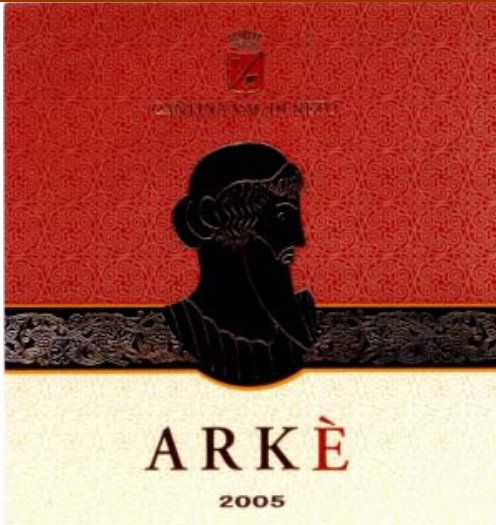


ARKE, VAL DI NETO, ROSSO, IGT, 2005

Cantina Val di Neto



Val di Neto - Marchesato in Crotona



This wine comes from the dry, rugged Central Ionian coast of Calabria, the "toe" of the Italian "boot." Gaglioppo and Greco Nero are the major two grape varieties grown here that stem from Greek origins. Val di Neto was started in 1999 and their 75 acre vineyard lie in the production zones of Melissa DOC and Val of Neto IGT.

Tasting notes: This delivers bright, luscious aromas and flavors of black cherry fruit, laced with hints of chocolate.

"This recently established winery is already acknowledged as one the region's most dynamic."
Gambero Rosso, Italian Wines 2008

NOTABLE AWARDS

🏆🏆 **Two bicchieri** - Arke 05, from aglianico, gaglioppo, and greco nero, is intense and long.
Gambero Rosso, Italian Wines 2007

🏆 **One bicchiere** - Gambero Rosso, Italian Wines 2007

Region: Calabria

Classification: Val di Neto IGT

Area of Production: The vineyard is located in the low valley of Neto, south of the Crotona Territory in the province of Crotona.

Grape Variety: 55% Aglianico, 35% Gaglioppo & 10% Greco Nero

Soil: Middle mixture

Average Age of Vines: 40 years and 10 years

Trellising System: Alberello (low and horizontal spurred cordon)

Spacing of Plants: About 2,025 per acre

Production per Acre: 2.9 to 3.35 tons

Vinification Technique: Quick maceration followed by fermentation at controlled temperature in steel vats.

Maturation: 6 months in barriques, storage in steel vats.

Total Acidity: 5.50 g/l

Residual Sugar: Trace amount

PH: 3.59

Alcohol: 13.5 %

Total Cases Produced: 660