



Arteliquida

**ARTELIQUIDA
ROSSO**
IGT TOSCANA
MALVASIA NERA

GRAPE VARIETY 100% Malvasia Nera (Tempranillo)

Production Area: Tenuta di Montechiaro - Siena

Alcohol: 13.5% Vol.

VINEYARDS

- Vigna La Scuola: planted in 2002, single vineyard, 1.4 ha
- Vigna Poggio ai Tordi: planted in 2015, 0.5 ha

SOIL: Medium-textured clay-sandy soil of Pliocene origin, rich in sand and marine fossils.

VINIFICATION & AGEING

Manual harvest in small crates, followed by immediate destemming and crushing.

The must macerates for 15 days in vitrified cement vats.

Fermentation takes place in stainless steel tanks, followed by ageing in French oak tonneaux (steam-toasted, first to third passage) for 18 months.

Bottle ageing for a further 6 months.

TASTING NOTES

Appearance: Bright ruby red with violet reflections.

Nose: Complex and elegant, with notes of wild strawberries, blackberries, black pepper, liquorice, dark chocolate, and delicate balsamic hints.

Palate: Soft and structured, with well-integrated tannins and a fine balance between body and freshness.

Serving temperature: 18°C

FOOD PAIRING

Thanks to its natural spiciness and dense tannic texture, Malvasia Nera pairs beautifully with mint-crusted lamb chops, bistecca alla fiorentina, Chianina beef tartare with capers, herb-crusted pork tenderloin, and even the traditional Tuscan peposo dell'Impruneta.



TENUTA DI
MONTE CHIARO
WWW.TENUTADIMONTECHIARO.COM