



### Archè: in the beginning.

The beginning of the Stratta family's oenological challenge, caring for approximately 2 hectares of vineyards.

Grapes from the vineyards of Fomarco, at the entrance to the Val Anzasca, at the foot of Monte Rosa, and from the vineyards of Trontano, at the entrance to the Valle Vigizzo.

**Exposure** | Fomarco: south - south east.  
Trontano: south - south west.

**Altitude** Fomarco: 360-405 m a.s.l.  
Trontano: 380-420 m a.s.l.

**Average Vine Age** | 15-20 years.

**Harvest** | Strictly manual in 18kg crates.

**Serving Temperature** | Between 16 and 18 degrees Celsius, but which also offers good opportunities if consumed at a temperature between 10 and 12 degrees Celsius.

**Alcohol Content** | 12.5% vol



**Vinification** | Following **destemming**, neutral selected yeasts are inoculated. Fermentation and maceration, lasting about **8 days**, take place in temperature-controlled stainless steel tanks. At the end of racking and pressing with a pneumatic press, the wine remains in contact with the **fine lees** for about 9 months, also in stainless steel. Malolactic fermentation occurs spontaneously over approximately two weeks, in stainless steel, at a controlled temperature of about 18-20°. Clarification is natural, without any technological correction. **Aging** is completed in the bottle for an additional **12 months**.

The cultivation of vines takes place, for the most part, in **guyot** method. Fomarco is an exception, where a small portion of the vineyard is trained as a **pergola**, more commonly known in these areas as "**topia**." Here, the vines form genuine **works of natural and human architecture**: supported by local stone, commonly known as "**sghensce**," and clinging to small stone terraces. This requires exclusive manual labor, without the use of machinery. Archè is a red wine that carries above all the character of **Prunent**, the indigenous **Nebbiolo** biotype of the Val d'Ossola. By its very nature, it's ready to drink. The uncorking does not, in fact, dictate the drinking time; on the contrary, Archè can be **decanted**, held in the glass for a moment longer before expressing itself on the nose and palate. The eyes are satisfied with a traditional **ruby red**. The nose follows different paths. Immediate cherry is followed by **balsamic** and officinal notes, among which rosemary, sage, and black pepper stand out, in a pleasant and unique contrast that combines the attitude of Nebbiolo with the memory of the **Mediterranean scrub**. It unleashes on the palate, continuing what was perceived through the sense of smell. **Fruity notes** coexist with a palate that assures the taster **freshness**. The tannin is delicate, but it is the good **acidity** that defines the style of Archè and its main grape variety.