The wines of Arkè tell the stories of the families who create them, evoke the landscapes where the vineyards grow, and reflect the philosophy and ethical choices of the winemakers, as well as the characteristics of their soils, the climate of the area, and the uniqueness of their grape varieties.

Why not also amplify the stories of people with ultra-rare syndromes? Children, teenagers, women, and men who are as rare as they are invisible to society, often facing unknown or untreatable symptoms and conditions, and who have a great need for inclusion in the world of education and work, as well as for scientific and medical research to provide hope for a more just life.
The wines from the PARTS selection come from exclusive collaborations with the companies we distribute, from aware individuals who support these ideas.

Special wines conceived together, the result of the creativity and flair of both the producer and the distributor; special wines for special needs: a few bottles of a wine that is not typical or already produced by the company, but which may represent a new experiment or a gem ready to blossom in that place. Wine is about sharing and conviviality; it has generated high-level cultural symposia since the times of the ancient Greeks. Wine is not culture in itself, but it helps people engage in open dialogue; it serves as a vehicle for both small and large conversations among all kinds of individuals. The wines of Arkè can introduce themes of environmental ethics and respect for human health: our idea is that they can also foster discussions about inclusion and hope for people with rare disabilities. Our goal is to bring these topics into wine lists and tastings.

The charitable effort will involve everyone: winemakers, agents, restaurateurs, and end consumers. Aside from production and shipping costs, all profits will be donated by Arkè to the Satb2 Italia association, which, in collaboration with the Telethon Foundation and the Uniamo Association, aims to promote medical-scientific research and support families.

The labels will emerge from the workshop held during our festival for Arkè's 20th anniversary (March 3 and 4, 2024), in collaboration with Studio Ey:

PARTS
Our identity consists of anatomical and character elements. Both are unique and unrepeatable for each individual.
Every part of the body is different not only in its shape but also in how each of us perceives and represents it.
If we asked 10 people to draw a nose or a mouth, we would get 10 different ways of depicting each body part, filtered through 10 distinct characters expressing themselves through drawing.

WORKSHOP
During the analog workshop, participants drew 10 body parts with the aim of sharing the different perspectives from which we see and represent the same body part.
10 Parts: eye, nose, mouth, ears, hands, feet, penis, vagina, chest, buttocks. Each drawing will become a label.

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PARTS x satb2 Italia

PARTS #1
Utia
Gabriele Perenzin, MoVe (Mondragon, Tarzo, Treviso)

Bottle-fermented on the lees, made from Glera, Verdiso, Bianchetta, and an ancient grape variety that the elders called Prosecco Malvasia for its aromatic profile, all from vineyards aged between 20 and 70 years. The soil is poor, of sedimentary limestone origin, and the vines climb steep slopes. Average yields in this vineyard rarely reach 40 quintals per hectare.

The sparkling process is done with its own must; the winemaking involves direct pressing, aging in steel tanks with a portion aged in large acacia barrels. Fresh, with intriguing floral and herbal notes of wild thyme and mint. Saline, harmonious, on the palate there are returning notes of ripe citrus and the freshness of high-hill Glera. Very fine bubbles that allow the wine to shine, making it very enjoyable to drink.

We have chosen a part of the production of this very exclusive wine to be featured among the protagonists of PARTS.

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PARTS #2
Bordò 2019
Cinque Campi

The protagonist of this wine is Lambrosc Bordò, the dialectal name given by the old farmers in the province of Reggio Emilia when they didn't realize that those vineyards were Carménère. Old vines tended by Vanni, who vinifies them separately in the better years. This wine has never been released for sale before.

It has a very rich aroma of concentrated ripe fruit and spices, followed by fresh menthol notes. The palate begins with a satisfying, juicy burst of red berries and sour cherries, then sweet, well-integrated tannins emerge, along with a classic bell pepper note.

This is a limited release, with all labels being different and hand-drawn during the event for Arkè's 20th anniversary in Bologna last March. Selected and hand-labeled by our staff!

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PARTS x satb2 Italia

PARTS #3
R-ARO 2023
Sauro Maule

Tai Rosso (Grenache) in purity, vinified with a focus on Burgundy techniques, using whole clusters, with the stems included, macerating for the duration of alcoholic fermentation, which lasts 10 days. Aged for 9 months in used barriques, without the use of sulfites.

It has a ruby red color with a lovely brightness, and a delicate nose featuring floral notes and slightly fresh balsamic hints, alongside clear red fruit aromas. The palate has a light, almost suspended attack with hints of violets. The tannins are very gentle and soft, offering a nimble drinking experience, with notes of sour cherries, good acidity, and freshness. It is destined for good bottle aging, which will enhance its roundness and length.

Stylistic production choices, the name of the wine, and labels were selected in close collaboration between the Arkè team and the Maule family, given their proximity and friendship. From the harvest to the packaging of the wines, we have been directly involved, more with our hearts than with our minds.

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