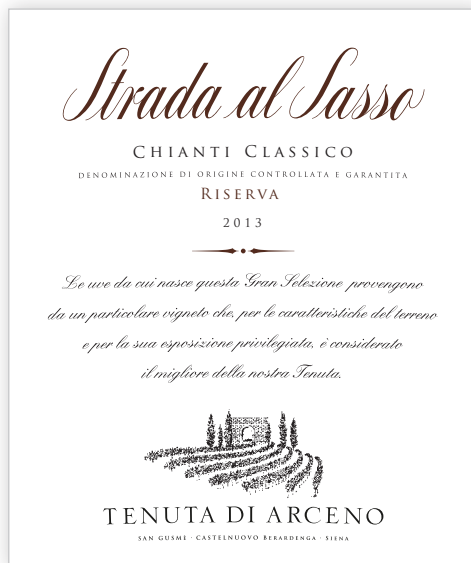


TENUTA DI ARCENO®

2013 STRADA AL SASSO CHIANTI CLASSICO RISERVA

For centuries, the finest Sangiovese has been produced from within the Chianti Classico region in the hills of Tuscany. Our estate, Tenuta di Arceno, lies among these hills and is home to this special Sangiovese wine. Lovingly caring for our vines, listening to the message of the soil, and respecting the expression of the fruit, allows us to create wines that reflect the special character unique to Tenuta di Arceno.



TASTING NOTES

2013 was a classic vintage. On the cool side, the 2013 Vendemia produced bright wines with a racy, edgy acidity. Sangiovese harvest began the first week in October ensuring plenty of time on the vine for a good acid, tannin balance.

The nose has floral tones of cut roses and notes of tart Cherry. These give way to dominating aromas of spice, cedar and mint. In years like 2013 earth tones dominate fruit. On the palate you feel quickly the tingling acids and beautiful tannin structure. Flavors are of Fresh Raspberries and white chocolate. In the finish you feel some smoky tones (cigar box) which subside revealing our trademark uplifting orange peel finish. 2013 is a vintage that is straight to the point and will age elegantly.

FOOD PAIRINGS

Pappardelle al Cinghiale, Asiago, Manchego, Pollo Arrosto, Tortellini Bolognesi.

SERVE

Decant one hour before enjoying with family, friends and food.

WINE STATISTICS

COMPOSITION: 100% Sangiovese

ALCOHOL: 14.5%

AGING: 1 year old oak

TOTAL ACIDITY: 5.8 g/l

PH: 3.40 g/l

BOTTLE PRODUCTION: 9,492

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