



TENUTA DI ARCENO®

2015 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

2015 was a beautiful year for growing wine, almost perfect. Winter was wet, storing some vital groundwater for the hot months ahead. Bud break at the end of March followed by nice flowering weather were ideal for a perfect crop size...not too much, not too little. The summer was dry and hot, with July being particularly dangerous for plant stress. Luckily in the first weeks of August arrived some much-needed rain with no other significant rain until October. The Sangiovese harvest began September 22nd and finished October 10th. Perfect cool nights with warm sunny days allowed us to pick slowly, ensuring optimum ripeness of every block. The nose exudes ripe plums with spices of nutmeg and cinnamon. There is also an herbal tone of bay leaf and cypress. The mouthfeel has soft and supple tannins with very approachable acids. Flavors explode with lavender, tart raspberries and hints of white pepper. The acids carry the finish of licorice and lingering ripe tangerine. 2015 will be remembered as a great year.

FOOD PAIRINGS

Steak Florentine, Osso Buco, Chicken Cacciatore

WINE STATISTICS

COMPOSITION: 90% Sangiovese, 10% Cabernet Sauvignon

ALCOHOL: 14.5%

AGING: French oak, 12 months

TOTAL ACIDITY: 5.5g/l

PH: 3.49

TENUTADIARCENO.COM