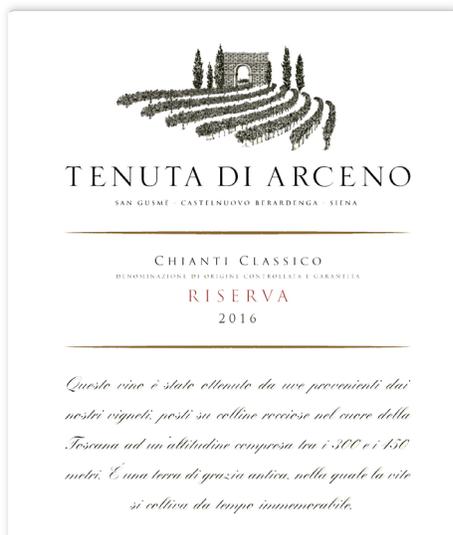




TENUTA DI ARCENO®

2016 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

2016 was an expressive and elegant vintage. There was ample summer sunshine and just enough rain in early September to hold off harvest, giving the fruit more precious time on the vine. Warm days and cool nights produced wines with ripe fruit flavors, deep color, vibrant acidity and very precise aromatics. Floral tones of violets and lavender dominate the aromas. Other aromas include blueberries on the vine, vanilla bean and honey. The palate is framed by bright acids with a dense layered center. Flavors of tart cherries give way to a lasting cedar and orange peel finish. This vintage will be remembered well, and has the structure and acids to age beautifully.

FOOD PAIRINGS

Steak Fiorentina, Osso Buco, Chicken Cacciatore

WINE STATISTICS

COMPOSITION: 90% Sangiovese, 10% Cabernet Sauvignon

ALCOHOL: 14.5%

AGING: French oak, 10 months

TOTAL ACIDITY: 6.0g/l

PH: 3.35

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