



TENUTA DI ARCENO®

2017 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

2017 was a one-of-a-kind vintage. A tremendously hot August almost fully ripened the fruit, but two days of needed rain came in early September and cooled temperatures. A long harvest began earlier than usual and created a complex blend of Sangiovese. Legendary small yields for the 2017 vintage produced intense, concentrated, and powerful wines with vibrant acidity, despite such a warm year. The aromas are dominated by ripe raspberry fruit and candied apples, followed by floral notes and nutmeg. The powerful nose gives way to an elegant balance of expressive fruit. The palate follows with tart cherry pie, red licorice, and sweet tobacco. A long finish shows hints of cedar and cypress. It will be extraordinary to experience this wine's evolution in the cellar and it is expected to age gracefully.

FOOD PAIRINGS

Steak Florentine, Osso Buco, Chicken Cacciatore

WINE STATISTICS

COMPOSITION: 90% Sangiovese, 10% Cabernet Sauvignon

ALCOHOL: 14.5%

AGING: 10 months French oak, 24 months total aging

TOTAL ACIDITY: 6.2 g/l

PH: 3.33 g/l