



TENUTA DI ARCENO
CHIANTI CLASSICO
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
RISERVA
2020

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.

VINTAGE NOTES

The 2020 vintage was ideal. A mild and dry winter was followed by an abundance of rainfall in the spring. Summer was filled with warm days and nights that cooled off dramatically, preserving acidity and aromatics. With a great fruit set and minimal extreme weather conditions, 2020 was a beautifully balanced vintage resulting in moderate alcohol, bright fruit tones and elegant tannins. The Sangiovese blocks for this Riserva were picked at optimum ripeness from October 2nd to October 12th, the Cabernet Sauvignon from October 2 to October 5.

TASTING NOTES

The 2020 Chianti Classico Riserva expresses classic cypress, black cherry, vanilla with subtle spice on the nose. This was an ideal vintage with a cool growing season, developing exceedingly rare bright and focused acidity. Serene tannins complement the backbone of acidity with tart raspberries, white pepper and tabacco on the palate. The finish has fresh rose petals, orange peel and warm spice.

STATISTICS

COMPOSITION: 90% Sangiovese, 10% Cabernet Sauvignon
ALCOHOL: 14.1%
AGING: 10 months in second used French oak barriques

TOTAL ACIDITY: 5.54 G/L
pH: 3.37
BOTTLES PRODUCED: 72,500



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