

STRADA AL SASSO

CHIANTI CLASSICO

denominazione di origine controllata e garantita $G\;R\;A\;N\;\;S\;E\;L\;E\;Z\;I\;O\;N\;E$

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 blocks for this Gran Selezione were picked at optimum ripeness from October 2nd to October 5th.

TASTING NOTES

This pure Sangiovese has a bright nose, a nod to its temperate vintage, with floral aromas -- roses and violets -- followed by cypress and fresh rosemary. On the palate, flavors of ripe raspberries and hints of vanilla bean dominate. The mouthfeel is complex, full of soft tannins and uplifting acidity that bears the signature of classic Sangiovese. The finish has noticeable minerality with lingering notes of orange peel and cedar. The balance of acid, fruit and earth showcases the true terroir of this region.

STATISTICS

COMPOSITION: 100% Sangiovese TOTAL ACIDITY: 6.25 G/L ALCOHOL: 14.5% PH: 3.30

AGING: 10-12 months in 1-year-old French oak BOTTLES PRODUCED: 12,500



