



TENUTA DI ARCENO
CHIANTI CLASSICO
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2023

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 2023 growing season was marked by heat, ranking it the third warmest year in Italy since 1800. Winter was relatively mild with beneficial rainfall setting up a favorable spring and groundwater reserves. The hot summer led to optimal ripening conditions, producing concentrated, well-structured fruit. This vintage can be characterized as powerful and balanced, supporting a strong tannin structure and excellent aging potential.

TASTING NOTES

This Chianti Classico opens with aromas of violet and bright red cherries, layered with fresh notes of mint and cedar. Flavors of raspberries and ripe plum dominate mid-palate, rounded with elegant tannins. Each sip is framed by pleasant acidity, finishing with notes of candied orange peel, cinnamon, and fresh rosemary.

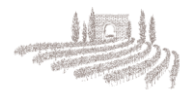
STATISTICS

COMPOSITION:	85% Sangiovese, 15% Merlot	TOTAL ACIDITY:	5.60 G/L
ALCOHOL:	15.0%	pH:	3.49
AGING:	2-3-year-old French oak, 10 months, small barrels	BOTTLES MADE:	125,609 bottles (20,934 six packs)



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