



TENUTA DI ARCENO®

SAN GUSMÈ · CASTELNUOVO BERARDENGA · SIENA

2024

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 special Sangiovese wines. 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

2024 marks the inaugural vintage of Rosambra, a delightful Rosato di Sangiovese from Tenuta di Arceno. This vintage was one of the coolest growing seasons experienced at the estate in the last decade, optimal for a Rosato di Sangiovese. Two, hand selected blocks of Sangiovese, were picked in the early morning at the beginning of harvest season. The fruit was then destemmed, and whole berries were allowed minimal skin contact before being gently pressed. After aging for three months in stainless steel, with batonnage once a week, the first rosato from Tenuta di Arceno was bottled on April 14th, 2025.

TASTING NOTES

This fresh and lively Rosato di Sangiovese pours a delicate pale pink. On the nose, it offers expressive aromas of pink grapefruit, apricot, and white peach. The palate is bright, led by zesty citrus flavors that carry through to a refreshing finish of Italian orange peel.

STATISTICS

COMPOSITION:	100% Sangiovese,	TOTAL ACIDITY:	5.0 G/L
ALCOHOL:	13.0%	pH:	3.16
AGING:	3 months stainless steel	BOTTLES MADE:	2,600 bottles



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