

TENUTA DI ARCENO

CHIANTI CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

RISERVA

2018

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 2018 vintage was beautiful and will be well-remembered. Overall, the growing season was consistent and produced very balanced wines. With a cool, rainy February and March, budbreak arrived later in the season and gave way to perfect conditions in June and July. We held our breath through early August as hailstorms approached the estate – sometimes less that 1km away – until welcome rain arrived later in the month to rehydrate and cool the vines. With warm days and cool nights through the rest of August, we had optimal conditions for harvest.

TASTING NOTES

The 2018 Chianti Classico Riserva possesses rich fruit aromas of ripe plum, floral notes of honeysuckle and earthy hints of forest floor. An incredibly silky palate carries through the beautiful balance of fruit and earth flavors - like eating wild blueberries off the vine - with dominate notes of bright red cherries and dark chocolate. The finish is long and intriguing, showcasing classic notes of orange peel with undertones of cedar and tobacco. The vibrant acidity suggests the wine will age gracefully for years to come and that 2018 will be remembered as a great year.

STATISTICS

COMPOSITION: 90% Sangiovese, 10% Cabernet Sauvignon TOTAL ACIDITY: 5.50 G/L ALCOHOL: 14.5% PH: 3.46

AGING: 10 months in neutral French oak BOTTLES PRODUCED: 55,000



