



## TENUTA DI ARCENO

CHIANTI CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

RISERVA

2019

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

A cold winter with bountiful rain allowed the vines to rest and the ground water to replenish. The rain carried through into spring and summer, posing a challenge for flowering, but ultimately moderating the warm summer temperatures. Fall consisted of beautiful warm days and cool nights, allowing for a ripening balance. Harvest of Sangiovese began on September 18th and finished on October 23rd – a welcomed long window that brings expressive diversity to the wine.

### TASTING NOTES

The 2019 Chianti Classico Riserva exudes aromas of cedar, cypress, and rose, accompanied by raspberry and vanilla bean. On the palate, flavors of bright strawberries and cherry liquor dominate followed by secondary flavors of cacao and coconut. This cooler 2019 vintage produced Sangiovese with soft, round edges and vibrant acidity, ultimately creating a savory wine with pleasant minerality and elegance. The long finish lingers with notes of fine black tea and citrus tones of ripe oranges.

### STATISTICS

COMPOSITION: 90% Sangiovese, 10% Cabernet Sauvignon  
ALCOHOL: 14.5%  
AGING: 10 months in neutral French oak

TOTAL ACIDITY: 5.50 G/L  
PH: 3.45  
BOTTLES PRODUCED: 55,000



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