



STRADA AL SASSO
CHIANTI CLASSICO
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
GRAN SELEZIONE

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 balanced development of the fruit. The blocks for this Gran Selezione were picked at optimum ripeness from the 18th of September to the 1st of October.

TASTING NOTES

The 2019 Strada al Sasso is characterized by a soft velvet structure with strong savory, mineral aspects. On the nose, the wine exudes notes of cypress, violets, and ripe black cherries. The tannins are soft and elegantly intertwine with the vibrant acidity. The palate delivers bright strawberries followed by clove and licorice spice. The wine concludes with hints of cinnamon and its classic orange peel signature finish.

STATISTICS

COMPOSITION:	100% Sangiovese	TOTAL ACIDITY:	5.8 G/L
ALCOHOL:	14.5%	pH:	3.38
AGING:	10-12 months in 1-year-old French oak	BOTTLES PRODUCED:	12,500



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