



CHIANTI CLASSICO ANNATA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2020

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 2020 vintage was ideal. A mild and dry winter raised slight concerns for water reserves, but spring brought an abundance of rainfall and returned the groundwater to healthy levels. Summer was filled with warm days, and nights that cooled off dramatically – preserving acidity and aromatics. All in all, a great fruit set, along with no frost, hail, or extreme heat led to a beautifully balanced year resulting in moderate alcohol, bright fruit tones and elegant tannins. Harvest began with Merlot on September 14th and finished on top of the mountain with Sangiovese on October 15th.

TASTING NOTES

This 2020 Chianti Classico showcases aromas of violets, roses, strawberries, and a hint of cypress. The immediate impact is bright and lively with an incredible flavor intensity. The flavors explode from a dark fruit center of blueberry and are framed by beautiful acids. The finish is dominated by citrus notes of blood orange, ending with lingering earthy cedar.

STATISTICS

COMPOSITION: 85% Sangiovese, 15% Merlot
ALCOHOL: 14.5%
AGING: 2-3-year-old French oak, 10 months

TOTAL ACIDITY: 5.40 G/L
pH: 3.40



TENUTADIARCENO.COM |   @TENUTADIARCENO

© 2022 Tenuta di Arceno, Loc. Arceno, 53010 San Gusmè, Castelnuovo Berardenga, Siena, ITALY
Imported to the U.S. by Majestic Imports, Santa Rosa CA USA TDA22_127841



TENUTA DI ARCENO®

SAN GUSMÈ · CASTELNUOVO BERARDENGA · SIENA