



# TENUTA DI ARCENO®

## 2008 STRADA AL SASSO CHIANTI CLASSICO RISERVA



*For centuries, the finest Chianti 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 Chianti Classico 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.*

### TASTING NOTES

Aromas of mushroom, hints of truffle, boysenberry fruit and honeysuckle floral tones. The palate is dominated by minerality and bright acidity, with flavors of cherry and white chocolate. The long spicy finish is dominated by cloves, toast and a lingering cinnamon orange peel nuance.

### FOOD PAIRINGS

Pappardelle al Cinghiale, Asiago Cheese, Manchego Cheese, Roasted Chicken, Tortellini Bolognesi

### SERVE

Decant one hour before enjoying with family, friends and food.

### WINE STATISTICS

COMPOSITION: 100% Sangiovese

ALCOHOL: 14.5%

AGING: French oak - 10 months

TOTAL ACIDITY: 5.3 g/l

PH: 3.6