



# TENUTA DI ARCENO®

## 2009 STRADA AL SASSO CHIANTI CLASSICO RISERVA



*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. The Strada al Sasso Sangiovese is a single vineyard wine sourced from the same block every year. The vineyard planted in 1998 produces our most prized Sangiovese.*

### TASTING NOTES

2009 was one of the best vintages in the last 10 years. This is a powerful wine worthy of long term aging. A long warm harmonious growing season made wine making easy in 2009. The deep rich nose is of ripe plums and fresh cut roses. The senses are immediately overwhelmed with an abundance of sweet fruit dominated by candied raspberries/black cherries and mouth filling long tannins. The long finish begins with nutty /vanilla tones slowly subsiding to hints of sweet tobacco and orange peel

### FOOD PAIRINGS

Ribollita, Pasta with Wild Boar Ragù, Fiorentina Steak

### SERVE

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

### WINE STATISTICS

COMPOSITION: 100% Sangiovese

ALCOHOL: 15.0%

AGING: French oak - 10 to 12 months

TOTAL ACIDITY: 5.55 g/l

PH: 3.55

CASES PRODUCED: 1,612 (six-pack cases)