



TENUTA DI ARCENO®

2010 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

At first, the nose is understated, then it opens into honeysuckle and violets with smoky nuances and ripe raspberry. The palate is rich with chewy mouth-filling tannins and a lively acidity, indicating a serious wine with ageability. Spanning the spectrum, the flavors are dominated by ripe plums, earth tones, and chocolate notes. The long finish shows licorice, cedar, and an uplifting orange peel/citrus finale.

The 2010 Chianti Classico Riserva at once has the firm acids of a cool year and the full supple palate of a warm year—the best of both worlds.

FOOD PAIRINGS

Steak Florentine, Osso Buco, Chicken Cacciatore

SERVE

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

WINE STATISTICS

COMPOSITION: 90% Sangiovese, 5% Merlot, 5% Cabernet Sauvignon

ALCOHOL: 14.5%

AGING: French oak - 12 months

TOTAL ACIDITY: 5.75 g/l

PH: 3.51