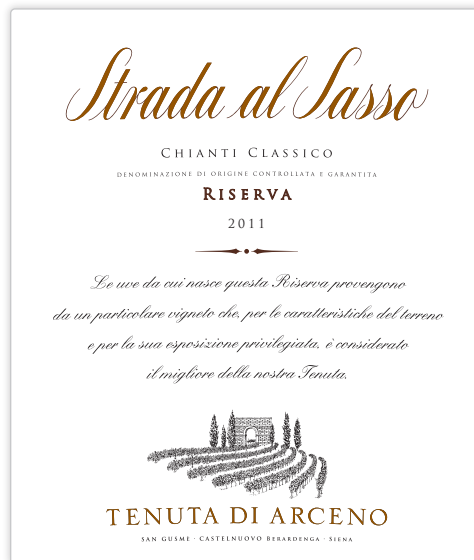


TENUTA DI ARCENO®

2011 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. 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

2011 was one of the hottest harvests in recent memory...maybe ever. An atypical year in the Chianti Classico region, showcasing an explosion of fruit not normally found in Chianti Classico wines. The nose exudes candied black cherries, licorice, tobacco and spices with subtle notes of fresh cut roses. Rich and big with supple tannins fill the senses carrying flavors of ripe plums, blueberries and hints of chocolate. All this power is framed by a bright acidity and a cypress/cedar finish. This is a unique Riserva that comes along once every 20 years....enjoy.

FOOD PAIRINGS

Wild boar pappardelle, Manchego cheese, roasted chicken and tortellini with Bolognese.

SERVE

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

WINE STATISTICS

COMPOSITION: 100% Sangiovese

ALCOHOL: 15%

AGING: 10-12 months in French oak

TOTAL ACIDITY: 5.4 g/l

PH: 3.5

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