



# TENUTA DI ARCENO®

## 2012 CHIANTI CLASSICO



*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

The nose shows spice, bright fruit and hints of violets. On the palate, fresh raspberries dominate and are accentuated by rose petals, licorice and an orange peel finish. The acids are soft and framed by approachable tannins for a harmonious mouthfeel.

### FOOD PAIRINGS

Pappardelle with wild boar, aged pecorino, Florentine steak, game and flavorful meat dishes

### WINE STATISTICS

COMPOSITION: 80% Sangiovese, 20% Merlot

ALCOHOL: 14.5%

AGING: French oak, 10 months

TOTAL ACIDITY: 5.35 g/l

PH: 3.5