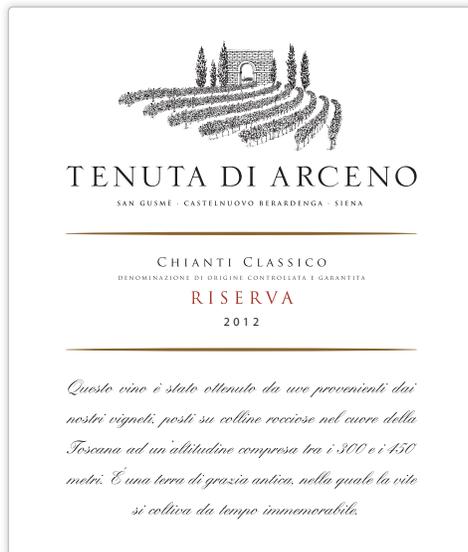




TENUTA DI ARCENO®

2012 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

2012 was nearly a year of drought, but August rains came and harmonized the vineyards. The vintage is characterized by low yields and balance, especially with regards to the fruit and acidity. The nose is expressive with high tones of sweet roses and spice. The fruit profile is a competition of vibrant raspberries and black cherry liquor giving way to earthy tones of cedar and sweet tobacco. The tannins are soft and mouth-filling, framed by bright acidity. A lingering finish of orange peel is the delightful finale to this elegant wine.

FOOD PAIRINGS

Steak Florentine, Osso Buco, Chicken Cacciatore

SERVE

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

WINE STATISTICS

COMPOSITION: 90% Sangiovese, 10% Cabernet Sauvignon

ALCOHOL: 14.5%

AGING: 12 months in French oak

TOTAL ACIDITY: 5.8 g/l

PH: 3.42

CASES PRODUCED: 4580 (six-bottle cases)

TENUTADIARCENO.COM