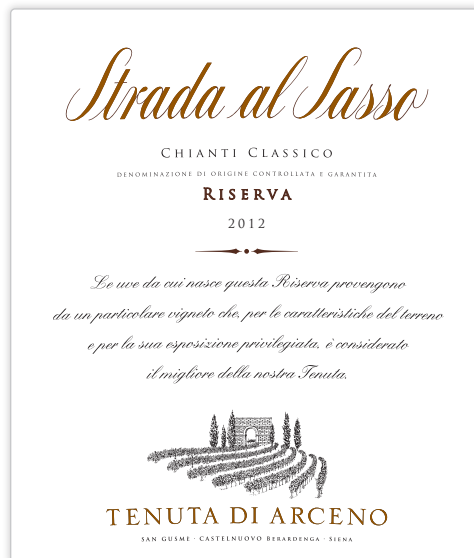


# TENUTA DI ARCENO®

## 2012 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

2012 was a one of a kind vintage. A dry summer and a cool harvest created a vintage with mature fruit flavors, and typical structure and aromatics. In the end, both power and finesse integrate beautifully. The nose shows dried herbs, ripe raspberries and hints of mint. The mouthfeel is broad and full with flavors of candied cherries, blackberries and a slight hint of spicy cinnamon stick. The finish is defined by racy acidity and our signature orange peel finish. This wine will age elegantly.

### FOOD PAIRINGS

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

### SERVE

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

### WINE STATISTICS

COMPOSITION: 100% Sangiovese

ALCOHOL: 14.5%

AGING: 10-12 months in French oak

TOTAL ACIDITY: 6.0 g/l

PH: 3.41

BOTTLE PRODUCTION: 9,750

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