



# TENUTA DI ARCENO®

## 2013 CHIANTI CLASSICO

*Tenuta di Arceno is quintessential Tuscany. The property encompasses 1,000 hectares (2,500 acres) of rolling hillside vineyards, lush green forests, sun-drenched fields and medieval stone castles. Over the past two decades, the vineyards have been replanted and expanded into a series of tiny micro-crus to accommodate the 12 distinct mesoclimates at the estate. Tenuta di Arceno produces three core wines: Chianti Classico, Chianti Classico Riserva and Strada al Fasso. Estate grown and bottled, these wines offer a modern interpretation of traditional Chianti.*



### TASTING NOTES

While our Chianti Classico is unmistakably Tuscan in origin, it offers a level of depth, power and concentration that is rare for the region. The fruit comes from some of the coolest blocks at our estate, which accounts for the wine's vibrant acidity. The aromatics show briar patch berries, dusty roses, and bright citrus. The in-depth aromas highlight the vintage (a challenging but good mix of sun and rain) with an earthy undertone of forest floor and peat moss. The well-rounded, soft tannins are framed by a bright acidity, and flavors of red cherries and tangy Sicilian blood oranges dominate. The long finish shows cumin spice and lingering cedar tones.

### FOOD PAIRINGS

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

### WINE STATISTICS

COMPOSITION: 85% Sangiovese, 15% Merlot

ALCOHOL: 14.0%

AGING: French oak, 10 months

TOTAL ACIDITY: 5.6g/l

PH: 3.45

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