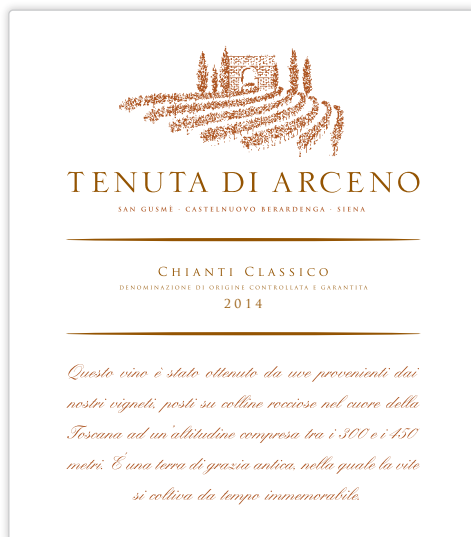


# TENUTA DI ARCENO®

## 2014 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

2014 was a cool and late year. In years like this, the terroir always outshines the fruit. On the nose you sense the stony minerality along with rose petals, strawberries on the vine and subtle orange spice. The structure is elegant and refined, with lovely fresh, vibrant flavors of pomegranate and bright cherries. The acidity is lively and carries the finish of nutmeg and fresh orange peel. The 2014 vintage is a classic cool year for Chianti Classico with fresh fruits and a driving minerality throughout the entire wine. A fantastic wine to pair with food.

### FOOD PAIRINGS

Pepper braised lamb chops, penne Bolognese and grana padano.

### WINE STATISTICS

COMPOSITION: 85% Sangiovese, 15% Merlot

ALCOHOL: 13.5%

AGING: French oak, 10 months

TOTAL ACIDITY: 5.7g/l

PH: 3.42

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