



TENUTA DI ARCENO®

2014 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

2014 is a classic cool year in Chianti Classico, with fresh fruits and a driving acidity throughout the length of the wine. The nose is expressive dominated by crushed lavender and roses with earthy tones of cypress. The firm tannin structure is driven by powerful and rich fruit flavors of black cherry, ripe figs and tart currants. Bright acidity carries the finish of white pepper, lime stone minerality and orange peel. A great food wine with aging potential.

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

TOTAL ACIDITY: 6.1g/l

PH: 3.5

ALCOHOL: 14.5%

Questo vino è stato ottenuto da uve provenienti dai nostri vigneti, posti su colline rocciose nel cuore della Toscana ad un'altitudine compresa tra i 300 e i 450 metri. È una terra di grazia antica, nella quale la vite si coltiva da tempo immemorabile.