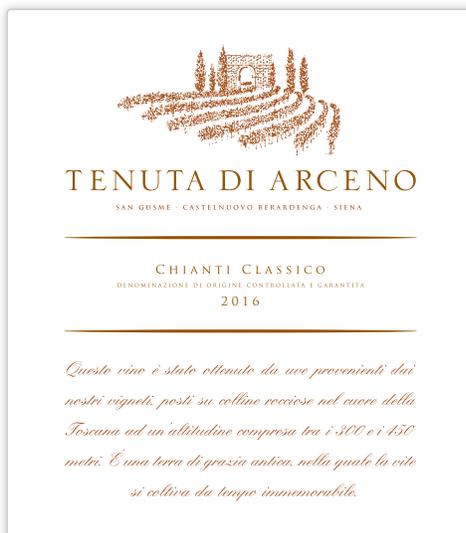




TENUTA DI ARCENO®

2016 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

2016 was an expressive and elegant vintage. There was ample sunshine and just enough rain to hold off harvest, giving the fruit more precious time on the vine. Warm days and cool nights produced wines with ripe fruit flavors, vibrant acidity and explosive aromatics. The nose exudes black cherries, fresh cut roses and cedar. The tannins are supple, held in place by firm acids. Flavors of ripe plums, caramel, cinnamon and earth tones fill the palate. The finish shows black tea, cloves and lingering bay leaf. 2016 will be remembered well, and has the structure and acids to age beautifully.

FOOD PAIRINGS

Pappardelle with wild boar, aged pecorino, and Florentine steak

WINE STATISTICS

COMPOSITION: 85% Sangiovese, 15% Merlot

ALCOHOL: 14.5%

AGING: French oak, 10 months

TOTAL ACIDITY: 5.45g/l

pH: 3.45

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