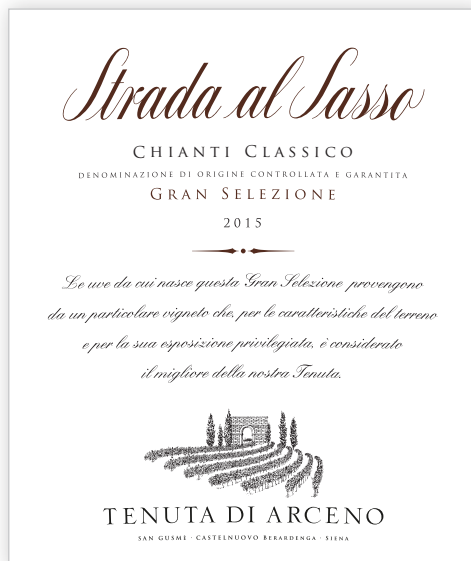


TENUTA DI ARCENO®

2015 STRADA AL SASSO CHIANTI CLASSICO GRAN SELEZIONE

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

2015 was the perfect warm vintage- not too hot, just right. The nose immediately releases tones of honeysuckle and strawberry jam, finishing with a herbal tone of rosemary and cypress. On the palate, the power of this wine impresses. There is an explosion of flavors, all framed tightly by firm bright acids. Flavors are dominated by tart cranberries and raspberries, giving way to the ever-elusive lush blueberry tones. The finish is dominated by vanilla bean with lingering black pepper and orange peel. This is an exciting year for Sangiovese and has the potential to age 15–20 years.

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: 15.0%

AGING: 10–12 months in French oak

TOTAL ACIDITY: 6.0 g/l

PH: 3.40 g/l

BOTTLE PRODUCTION: 9,750

TENUTADIARCENO.COM

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