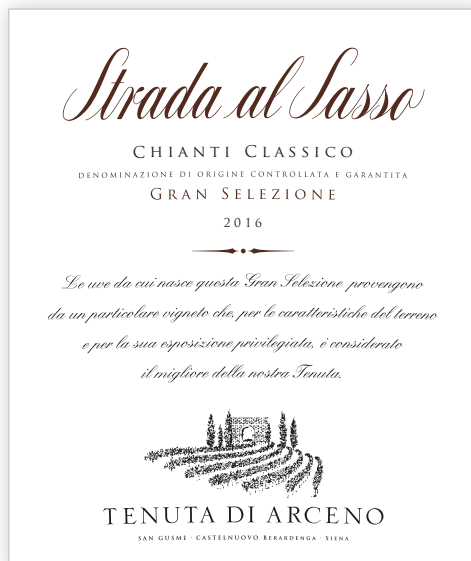


# TENUTA DI ARCENO®

## 2016 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

The 2016 vintage was elegant: there was ample sunshine and just enough rain to hold off harvest, which allowed the fruit to spend more precious time on the vine. We started picking Sangiovese on September 28th and finished on October 6th. The warmer days contributed to wine with ripe fruit flavors and bold aromatics, while the cool nights retained the vibrant signature acids of Chianti Classico Sangiovese. On the nose are earth tones of clove, bay leaf and tarragon. The palate reveals flavors of raspberries, blueberries and white chocolate followed by a lingering tannic finish of white pepper, orange peel and cypress. With beautiful structure, this wine will age for many years to come and is best to begin drinking in 2021.

### 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: 14.5%

AGING: 10–12 months in French oak

TOTAL ACIDITY: 6.3 g/l

PH: 3.30 g/l

BOTTLE PRODUCTION: 9,420

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