

CHIANTI CLASSICO ANNATA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2018

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.

VINTAGE NOTES

The 2018 vintage was beautiful and will be well-remembered. Overall, the growing season was consistent and produced very balanced wines. With a cool, rainy February and March, budbreak arrived later in the season and gave way to perfect conditions in June and July. We held our breath through early August as hailstorms approached the estate - sometimes less that 1km away - until welcome rain arrived later in the month to rehydrate and cool the vines. With warm days and cool nights through the rest of August, we had optimal conditions for harvest.

TASTING NOTES

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STATISTICS

COMPOSITION: 85% Sangiovese, 15% Merlot TOTAL ACIDITY: 5.40 G/L ALCOHOL: 14.5% 3.50

AGING: French oak, 10 months

ACCLAIM

92 POINTS - JamesSuckling.com, J.S. July 2020

