



# TENUTA DI ARCENO®

## 2018 CHIANTI CLASSICO ANNATA

*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 than 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

This vintage is reminiscent of the powerful fruit of 2015 with the racy structure of 2013. The nose exudes ripe fruit and floral notes of violets and roses, with undertones of cypress and cedar. The palate is lush and full, chewy and laden with fruit. Supple tannins and moderate acidity allow the fruit flavors to shine through, revealing layers of red fruit – cherry and plum – with notes of honeysuckle. A long finish gives way to herbal and spice notes of nutmeg, cinnamon and lingering black tea.

### WINE STATISTICS

COMPOSITION: 85% Sangiovese, 15% Merlot

ALCOHOL: 14.5%

AGING: French oak, 10 months

TOTAL ACIDITY: 5.40g/l

PH: 3.50

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