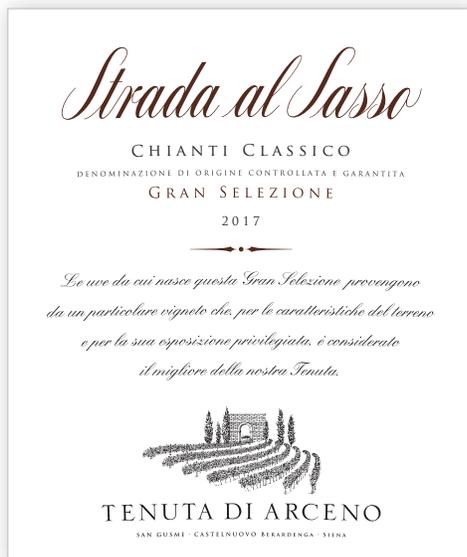


TENUTA DI ARCENO®

2017 GRAN SELEZIONE CHIANTI CLASSICO STRADA AL SASSO

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

Considered a legendary vintage for its small yields, 2017 produced intense, concentrated wines with vibrant acidity. The wine has powerful fruit and incredible depth. On the nose, the wine demonstrates a playful banter between fruit and herbal tones with aromas of ripe cherry, violets, cedar and herbs jumping out of the glass; it shows a wine that is savory with soft fruit around a twisting chain of acidity. The palate follows with flavors of blueberry, vanilla bean and sweet mint, with bright acidity still carrying the tasting experience. Soft tannins bring the finish to tones of white pepper, black licorice and Tenuta di Arceno's signature orange peel.

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: 6.0 g/l

PH: 3.35 g/l

BOTTLE PRODUCTION: 9,638

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