



CHIANTI CLASSICO ANNATA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2019

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 2019 vintage had a late start. A cold winter with bountiful rain allowed the vines to sleep and for the ground water to be replenished. The cold weather carried through into spring, resulting in some rain in May that posed a challenge for flowering. The summer welcomed us with pleasant temperatures that heated up in August but were moderated by strategic rain. Fall consisted of beautiful warm days and cool nights, allowing for perfect ripening balance. Harvest began on September 14th with Merlot and ended on October 23rd with Sangiovese.

TASTING NOTES

The 2019 Chianti Classico displays aromas of black cherry, orange peel, and subtle notes of cedar. The entrance to the palate is bright and invigorating - as one would expect a Chianti Classico to be - then slowly softens; revealing flavors of red raspberries with the earthy signature of Sangiovese. The finish concludes with spice notes of white pepper with hints of mint and licorice.

STATISTICS

COMPOSITION: 85% Sangiovese, 15% Merlot
ALCOHOL: 14.5%
AGING: French oak, 10 months

TOTAL ACIDITY: 5.40 G/L
pH: 3.50



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TENUTA DI ARCENO®

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