



# TENUTA DI ARCENO®

## 2017 CHIANTI CLASSICO

*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

2017 was a one-of-a-kind vintage. An incredibly hot August brought the grapes close to ripeness. Then, as it happens in Toscana, the rain comes and in one day the season changes from Summer to Fall. September cooled off allowing the Sangiovese to fully ripen, slowly and perfectly. The weather conditions brought low yields with deep concentration. This is a powerful Chianti Classico with big, bright fruit and high acidity. The nose displays ripe berries, roses and vanilla bean with undertones of cypress and white pepper. On the palate, there is a soft entry while the finish shows tart citrus character with hints of black licorice and clove.

### WINE STATISTICS

COMPOSITION: 85% Sangiovese, 15% Merlot

ALCOHOL: 14.5%

AGING: French oak, 10 months

TOTAL ACIDITY: 5.70g/l

PH: 3.40