

TENUTA DI ARCENO

CHIANTI CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2022

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 2022 growing season was marked by mild temperatures and minimal rainfall that raised initial concerns among vintners. However, timely rainfall in July followed by showers in late August and September proved instrumental in providing an optimal growing season. This vintage can be characterized by lower yield but remarkable fruit intensity demonstrating wines with concentrated red fruit and soft tannins.

TASTING NOTES

This wine opens with vibrant aromas of ripe strawberries, violets, and subtle white pepper with hints of tobacco. Elegant and refined tannin structure invites notes of raspberry, white chocolate, and vanilla bean on the palate. Each sip is framed by pleasant acidity and finishes with warm notes of cinnamon and nutmeg.

STATISTICS

COMPOSITION: 85% Sangiovese, 15% Merlot TOTAL ACIDITY:

ALCOHOL: 3.45 15.0% рН:

2-3-year-old French oak, 10 months, 141,000 bottles AGING. BOTTLES MADE: (23,500 six packs)

small barrels





5.5 G/L