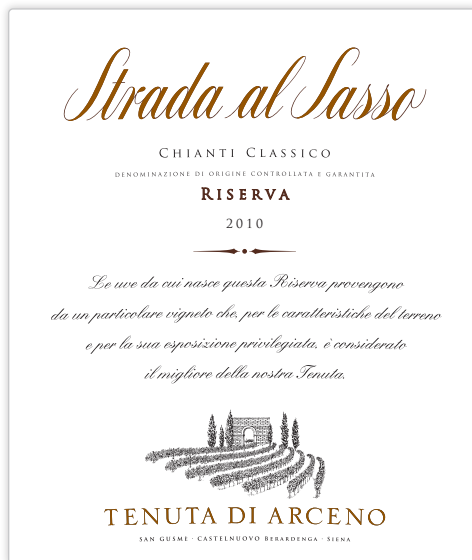


# TENUTA DI ARCENO®

## 2010 STRADA AL SASSO CHIANTI CLASSICO RISERVA

*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. The Strada al Sasso Sangiovese is a single vineyard wine sourced from the same block every year. The vineyard, planted in 1998, produces our most prized Sangiovese.*



### TASTING NOTES

2010 might well have experienced the best conditions for growing age-worthy Sangiovese in recent memory. The temperatures were perfect – not too hot, not too cold – giving the wine a potent fruit expression backed by firm acidity and lingering minerality; ideal for long-term cellaring. The nose is slightly smoky with dominating ripe plum aromas and hints of jasmine, leading to a palate rich with flavors of chocolate covered cherries, caramel, and orange peel. The structure is tight and balanced with plenty of acid to entice the senses, and the tannins are present but never overwhelming. The finish leaves lingering notes of spices, cedar, and cypress. The 2010 vintage is lovely now but will also age nicely for 15 years.

### FOOD PAIRINGS

Ribollita Tuscan soup, pasta with ragù sauce, Fiorentina steak, roast chicken, Asiago cheese

### 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: 5.7 g/l

PH: 3.5

CASES PRODUCED: 1630 (six-bottle cases)

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