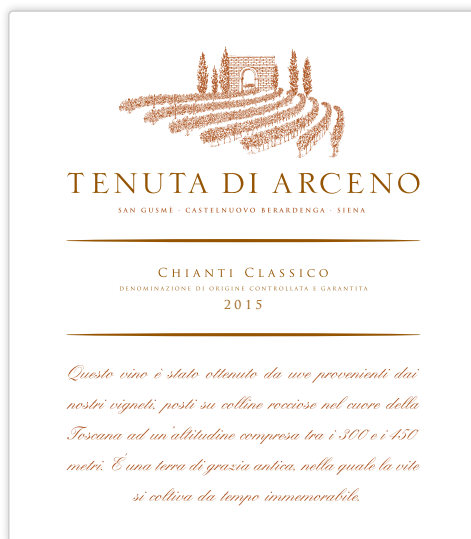


# TENUTA DI ARCENO®

## 2015 CHIANTI CLASSICO

*Tenuta di Arceno is quintessential Tuscany. The property encompasses 1,000 hectares (2,500 acres) of rolling hillside vineyards, lush green forests, sun-drenched fields and medieval stone castles. Over the past two decades, the vineyards have been replanted and expanded into a series of tiny micro-crus to accommodate the 12 distinct mesoclimates at the estate. Tenuta di Arceno produces three core wines: Chianti Classico, Chianti Classico Riserva and Strada al Sasso. Estate grown and bottled, these wines offer a modern interpretation of traditional Chianti.*



### TASTING NOTES

The winter was cold and wet ensuring rested vines and ample water reserves for the hot summer that lay ahead. A very hot July and August caused clusters to become smaller with increased concentration. The harvest period was mostly without challenging weather and the fruit was picked at optimum ripeness. The wines from 2015 will be supple and fruit forward, lower than normal acids, but balanced with mature tannin structure. These wines will taste great young, but will only get better with age. One of the best vintages in many years. The nose shows floral notes of violets and jasmine with earthy hints of sage and forest floor. The palate is soft and appealing with bright raspberry, ripe plums and hints of black licorice. The long finish begins with chocolate and fades slowly to tangy orange peel.

### FOOD PAIRINGS

Pappardelle with wild boar, aged pecorino, and Florentine steak

### WINE STATISTICS

COMPOSITION: 85% Sangiovese, 15% Merlot

ALCOHOL: 14.5%

AGING: French oak, 10 months

TOTAL ACIDITY: 5.2g/l

pH: 3.55

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