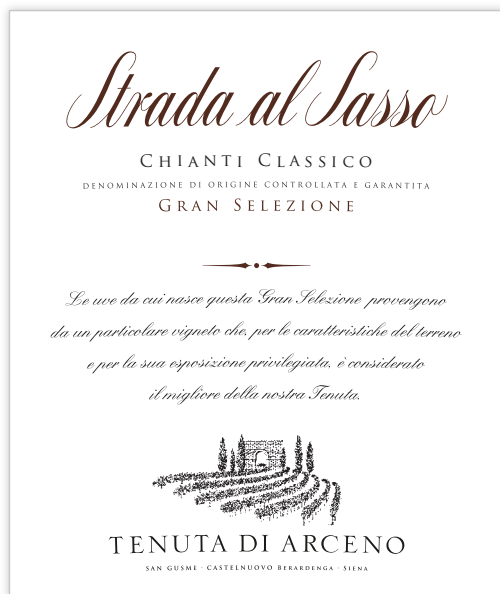




STRADA AL SASSO

CHIANTI CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

GRAN SELEZIONE

2018

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 2018 vintage was beautiful and will be well-remembered. Overall, the growing season was consistent and produced very balanced wines. With a cool, rainy February and March, budbreak arrived later in the season and gave way to perfect conditions in June and July. We held our breath through early August as hailstorms approached the estate - sometimes less than 1km away - until welcome rain arrived later in the month to rehydrate and cool the vines. With warm days and cool nights through the rest of August, we had optimal conditions for harvest.

TASTING NOTES

The powerful, yet elegant signature of Sangiovese is captured on the nose with classic notes of violet, sweet mint, ripe blueberries and soft tones of spice. On the palate, vibrant acidity is accompanied by layered flavors of fresh raspberries, cypress and black olives. A lingering finish reveals undertones of orange peel and cigar box. This delightful wine is a wonderful experience of Sangiovese that will continue to unfold its layers over time.

STATISTICS

COMPOSITION:	100% Sangiovese	TOTAL ACIDITY:	5.50 G/L
ALCOHOL:	14.5%	pH:	3.40
AGING:	10-12 months in 1-year-old French oak	BOTTLES PRODUCED:	12,900



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TENUTA DI ARCENO®

SAN GUSMÈ - CASTELNUOVO BERARDENGA - SIENA