



TENUTA DI ARCENO

SAN GUSMÉ - CASTELNUOVO BERARDENGA - SIENA

CHIANTI CLASSICO

Denominazione di Origine Controllata e Garantita

PRODUCTION ZONE

Tenuta di Arceno stretches out for over 1.000 ha in midst of the Chianti Classico hills, in the county of Castelnuovo Berardenga, close to Siena. The 90 ha of vineyards are located on rocky hills at an altitude of 300-450 m a.s.l. The climate is temperate and the soils composition, mainly clay, granite and basalt, allow good drainage and reflect the heat of the sun towards the vines.

VARIETALS

Sangiovese - Merlot - Cabernet Sauvignon.

YIELD PER HECTARE

Approx. 7.000 kg of grapes.

YIELD OF WINE FROM GRAPES

Approx. 70%, for a yield of 50 hl per hectare.

HARVEST

Harvest takes place during the months of September and October when grapes have fully ripened. The grapes are picked by hand and bunches carefully sorted out before being moved into the cellar for vinification.

WINE MAKING AND AGEING

The alcoholic fermentation takes place in stainless steel tanks at controlled temperature, allowing long times of contact of the must with the skins. Malolactic fermentation occurs in October right after the alcoholic fermentation. Maturation is carried out for 12 months in second usage medium toasted French oak barriques, followed by 3 months of bottle ageing.

TASTING NOTES

The first olfactory approach will reveal incredible perfumes of ethereal oils reminiscent of cypress, resin and under wood, while cherry, spices and some light tobacco scents will need more time but will become very persistent. It flows very smoothly into your mouth, showing candied fruit aromas, like cherry, orange and lemon, which are readily followed by liquorice, tobacco and a delicious savoury acidity in the final.

