



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 Chianti Classico Riserva shows intense perfumes of ripe fruit, prevailing raspberries and black cherries, with underlying floral notes, particularly violets, boxwood and wild mint. Long lasting winy mouth fill of blackberries and mulberries. A big structure, wisely balanced acidity to tannins; silky yet firm. The aftertaste is dominated by cherries, white chocolate and persistent hints of cedar.

