



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. Strada al Sasso is a single vineyard wine sourced from the same block every year, producing our most prized Sangiovese. 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

100% Sangiovese.

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 the 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 10-12 months in second usage medium toasted French oak barriques, followed by 6 months of bottle ageing.

TASTING NOTES

Strada al Sasso is a powerful wine worthy of long term aging. The deep rich nose is of ripe plums and fresh cut roses. The senses are immediately overwhelmed with an abundance of sweet fruit dominated by candied raspberries and black cherries and mouth filling persistent tannins. The long finish begins with nutty and vanilla tones slowly subsiding to hints of sweet tobacco and orange peel.

