Welcome to our newsletter November 2026

Estate Wine of the Month: Tenuta di Arceno



TENUTA DI ARCENO.



Tenuta di Arceno is an ancient Tuscan estate with a diverse portfolio of the highest quality wines across two classification levels – three wines centered on the native Sangiovese grape in the Chianti Classico DOCG collection; and three wines celebrating the estate's international varieties under the Toscana IGT designation. The estate is situated at the southernmost-edge of Chianti Classico in the butterfly-shaped commune of Castelnuovo Berardenga, closest in proximity to Siena and rightfully referred to as 'the most Senese Chianti Classico'. It's home to other world-renowned producers and stylistically distinct from counterparts to the north.

Tenuta di Arceno has been a center for winemaking since the 16th century. Located near the fork of two rivers – the Ambra, which flows to the North, towards Florence; and the Ombrone, which flows to the South, towards Grosseto – this area was formerly the nexus of the Etruscan civilization. In honor of its history, the reference to 'Arceno' comes from the Etruscan word archè, meaning 'point of origin'.



Through its history, the estate subsequently passed through the ownership of two historically prominent Italian families: the Del Taja family, followed by the Piccolomini family. The Del Taja family purchased the land parcel by parcel in 1504, expanding the estate and adding architectural enhancements. In 1829, the Del Taja family sold the property to one of the most illustrious families of Siena, the Piccolominis, who added to the grandeur of the estate – they built gardens, lakes, and many of the villas that stand on the property today. Continuing its legacy of family ownership, Tenuta di Arceno was acquired by Jess Jackson and Barbara Banke in 1994. It was one of the first estates the Jackson Family purchased outside of California.



"I am a servant of the soil. The pure expression of each unique site has, from the beginning, defined my micro-cru philosophy."
- Pierre Seillan, Founding Winemaker



Selection of Our Wine from Tenuta di Arceno



2021 Chianti Classico DOCG

A refined and vibrant Chianti Classico, offering layers of ripe cherry, wild berries, violets, and subtle spice, framed by elegant tannins and fresh acidity.
Perfect with grilled Tuscan-style steak, wild mushroom risotto, or classic tomato-based pasta dishes.



2020 Chianti Classico Riserva DOCG

A concentrated and elegant Chianti Classico Riserva, revealing rich layers of black cherry, dried herbs, leather, and spice, supported by refined tannins and impressive depth.
An excellent match for slow-braised beef, roast lamb, aged pecorino, or hearty Tuscan game dishes.



2021 Chianti Campolupi Gran Selezione DOCG

A powerful yet elegant Gran Selezione, showcasing intense dark cherry, blackberry, violet, tobacco, and sweet spice notes with remarkable structure, depth, and persistence.
Perfect with bistecca alla Fiorentina, slow-roasted lamb, wild boar ragù, or aged hard cheeses.



2020 Il Fauno IGT
Super Tuscan

A polished and expressive Super Tuscan, blending ripe blackcurrant, plum, cedar, and Mediterranean herbs with velvety tannins and impressive balance.
Excellent with grilled rib-eye, rosemary roast lamb, beef short ribs, or aged Parmigiano Reggiano.



2017 Arcanum IGT
Super Tuscan

A flagship Super Tuscan of exceptional depth and elegance, offering concentrated blackcurrant, dark cherry, graphite, tobacco, and cedar notes layered over powerful yet finely polished tannins.
Outstanding with dry-aged beef, venison, slow-braised short ribs, or mature hard cheeses such as Pecorino Toscano.



2014 Valadorna IGT
Super Tuscan

A rich and sophisticated Super Tuscan, revealing layers of black plum, cassis, dark chocolate, tobacco, and sweet spice, balanced by velvety tannins and remarkable elegance.
An exceptional match for braised beef cheek, roasted venison, truffle-infused dishes, or aged Pecorino and Parmigiano cheeses.

Events

Bevi Italiano Trade Wine Tasting - 26th October 2026

BEVI ITALIANO
#drinkitalian



Bevi Italiano Sydney, held on 26 October at Machine Hall, was an immersive celebration of Italian wine, food and culture, featuring over 240 wines in the heart of Sydney CBD.

At Bevi Italiano Sydney, Australia's leading importers along with Il Mercante proudly showcased its portfolio across two dedicated stands, attracting strong interest from the large crowds and contributing to the event's outstanding success.

Bevi Italiano was all about celebrating the diversity of Italian wine, food and drinking culture, bringing together wine lovers and producers for an immersive tasting experience featuring more than 240 Italian wines, authentic aperitivi, regional specialties, live entertainment, and educational masterclasses exploring Italy's renowned wine regions and grape varieties.







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