

Valadorna™



2013

Indicazione Geografica Tipica

T O S C A N A

This Merlot-led blend is sourced primarily from the Valadorna and Capraia blocks, which produce the estate's most complex and mineral-based expressions of this variety. The blocks are located within the cooler part of the estate, naturally irrigated by the stream that undulates through it, and feature sandy brown soils and lower yields than typical. These blocks are often the last Merlot blocks to ripen on the estate.



TASTING NOTES

The 2013 was a classic vintage, yet on the cool side, which favors the perfect ripening of Merlot. The Valadorna Merlot was picked on October 1st, allowing ample time on the vine for perfect maturation and tannin development. The nose jumps from the glass with exotic spices of jasmine, cumin and vanilla bean. The fruit expression is of raspberry and black cherry. The mouthfeel is dominated by long flexible tannins framed by slight tingling acids. The immediate sensation of blueberry pie gives way to an uplifting bright sour cherry finish. As the fruit subsides, what remains on the palate are hints of sweet cedar and cigar box notes. The 2013 is an elegant vintage and will age gracefully.

STATISTICS



COMPOSITION: 74% MERLOT
13% CABERNET FRANC
12% CABERNET SAUVIGNON
1% PETIT VERDOT

ALCOHOL: 14.5%

AGING: FRENCH OAK - 12 MONTHS, 70% NEW

TOTAL ACIDITY: 5.15 G/L

pH: 3.58



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