



il fauno™

DI ARCANUM

Indicazione Geografica Tipica

T O S C A N A

2016

il fauno di Arcanum is a Bordeaux-style blend that embodies the diversity of the estate, and is sourced primarily from the Di Sotto, La Curva, Colombaio and San Giovanni blocks. Located in the lower southwest section of the estate, in a warmer, exposed subsection that ripens early, the soils possess a significant amount of clay, with good water retention, and produce wines that tend to be more voluptuous and lush.

TASTING NOTES

Sunshine and mild temperatures allowed the fruit plenty of time to ripen on the vine, leading to lush Merlot and spicy Cabernet Franc components. The nose highlights the cooler part of the vintage expressing cypress, mushrooms and forest floor, with some spices of nutmeg and cinnamon. On the palate, fruits are rich and powerful dominated by ripe black cherry and plum. The mouthfeel is balanced with soft, silky tannins and vibrant acidity. An uplifting finish with a hint of citrus, lingering dark chocolate and tobacco. 2016 is an extraordinary vintage that will age gracefully for a decade or more.

STATISTICS

COMPOSITION: 51% MERLOT
31% CABERNET FRANC
17% CABERNET SAUVIGNON
1% PETIT VERDOT
ALCOHOL: 14.5%
AGING: FRENCH OAK - 12 MONTHS
TOTAL ACIDITY: 5.2 G/L
pH: 3.5



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