



ARCANUM®

T O S C A N A

Indicazione Geografica Tipica

2017

Arcanum is the pinnacle of the estate's offerings. A pure Cabernet Franc and true signature of the estate, this remarkable wine is built to age yet is drinkable young, offering aromas of violets, roses and raspberries, with long and delicate spice notes; it is a wine that is seductive yet subtle. Arcanum is sourced from 12 different blocks of Cabernet Franc that each year, thanks to their superb exposure and sandy clay soils, produce the finest expression of the variety for the leading wine of the estate.

VINTAGE NOTES

The 2017 vintage was powerful with hot summer days and abundant sunshine, ripening the Cabernet Franc rapidly. But as summer transitioned to fall, Tuscany had moderate rainfall and cool evenings, allowing the grapes ample time on the vine. This vintage was exceptionally ripe with lower yields that produced wines with concentrated and notably intense flavors.

TASTING NOTES

A Cabernet Franc that embodies a sense-of-place, distinctive of the diverse micro-crus of each vineyard block hand-selected for this vintage. Aromas of sweet oregano, mint and tart cherries are familiar to the nose on this Tuscan single-varietal wine. The palate is soft and round, framed by subtle acid. A core of fresh blueberries, dark chocolate and salted caramel are balanced by a long, elegant finish with hints of licorice, cedar and tobacco. A powerful, expressive Cabernet Franc to be enjoyed for decades.

STATISTICS

COMPOSITION: 100% Cabernet Franc
ALCOHOL: 14.5%
AGING: 12 months in 70% new French oak barrels

TOTAL ACIDITY: 4.5 G/L
pH: 3.7
BOTTLES MADE: 12,288

