



il fauno™

DI ARCANUM

Indicazione Geografica Tipica

T O S C A N A

2022

il fauno di Arcanum is a Bordeaux-style blend that embodies the diversity of the estate and is sourced primarily from the Arceno 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.

The faun statue on the estate has become a symbol for the winery. It inspired the name for il fauno and is featured on the label. The faun itself is a being that is half human-half animal. It expresses a duality into a unity – two natures in one body – in the same way that Tenuta di Arceno has embraced the dual expressions of DOCG and IGT wines into one style. It represents the coming together of two separately existing beings in the birth of something different – a new reality, derived from existing traditions, that represents greater possibility.

VINTAGE NOTES

The 2022 growing season was marked by mild temperatures and minimal rainfall that raised initial concerns among vintners. However, timely rainfall in July followed by showers in late August and September proved instrumental in providing an optimal growing season. This vintage can be characterized by lower yield but remarkable fruit intensity demonstrating wines with concentrated red fruit and soft tannins.

TASTING NOTES

This wine presents itself with a beautiful balance of elegance and power. Layered aromas of violets, ripe plums and a hint of eucalyptus are prominent on the nose. Rich flavors of candied black cherry, complemented by notes of balsamic and licorice unite on the palate upon first taste. Subtle tannins create an elegant mouthfeel that is enhanced by lingering notes of black pepper, baking spice, and sweet mint.

STATISTICS

COMPOSITION: 40% Merlot, 32% Cabernet Franc
23% Cabernet Sauvignon, 5% Petit Verdot

ALCOHOL: 15%

AGING: French oak, 10 -12 months

TOTAL ACIDITY: 4.8 g/L

pH: 3.65

BOTTLES MADE: 101,400



TENUTADIARCENO.COM |   @TENUTADIARCENO

©2024 Jackson Family Wines, Santa Rosa, CA



TENUTA DI ARCENO.

SAN GUSMÉ - CASTELNUOVO BERARDENGA - SIENA