



il fauno™

D I A R C A N U M

Indicazione Geografica Tipica

T O S C A N A

2017

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.

TASTING NOTES

2017 was a one-of-a-kind vintage. An incredibly hot August ripened the grapes early. Legendary small yields for this vintage produced exceptionally intense and concentrated wines. Harvest began during the last days of August and finished within the first week of September. The nose exudes big ripe black cherries, earthy vanilla bean and notes of cedar from the Cabernet Franc. This powerful, luscious and mouth-filling wine has dominating flavors of ripe strawberries, white chocolate and cotton candy. The tannins provide structure yet are soft and supple. The finish is surprisingly racy with hints of black licorice and spicy white pepper. This lively wine should be enjoyed with friends and family during any occasion.

STATISTICS

COMPOSITION:	54% Merlot 32% Cabernet Franc 12% Cabernet Sauvignon 2% Petit Verdot
ALCOHOL:	15%
AGING:	French oak, 10-12 months
TOTAL ACIDITY:	4.9 G/L
PH:	3.58

