



Valadorna

T O S C A N A

Indicazione Geografica Tipica

2016

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.

VINTAGE NOTES

The 2016 vintage was expressive and elegant. There was ample sunshine and just enough rain to hold off harvest, which allowed the fruit to spend more precious time on the vine. The wide thermal range between warm days and cool nights produced wines with ripe fruit flavors, vibrant acidity, and explosive aromatics.

TASTING NOTES

The first impression of the nose is earthy with notes of cypress, vanilla bean, and spice. There are deep fruit flavors of black cherries, plums and blueberries followed by pleasant hints of chocolate and dried rose petals. On the palate, the tannins are chewy and accompanied by lively acidity; contributing to a long finish dominated by flavors of dried figs and licorice. The 2016 Valadorna is a time bomb of joy that will stand the test of time and age well in the cellar if patience permits.

STATISTICS

COMPOSITION: 61% Merlot, 19% Cabernet Sauvignon,
14% Cabernet Franc, 6% Petit Verdot

ALCOHOL: 14.5%

AGING: 12 months in 80% new French oak barrels

TOTAL ACIDITY: 5.25 G/L

pH: 3.55

BOTTLES MADE: 36,000

ACCLAIM

96 POINTS - *Decanter*, Aldo Fiordelli, April 2021



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