



Indicazione Geografica Tipica

TOSCANA

2020

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

A mild and dry winter was followed by an abundance of rainfall in the spring, returning the groundwater to healthy levels. Summer was filled with warm days, and nights that cooled off dramatically - preserving acidity and aromatics. Harvest began with Merlot on September 14th and finished the last of the Cabernet Sauvignon on October 12th.

## TASTING NOTES

The nose reveals aromas of juicy fresh strawberries and raspberries with hints of menthol. The palate is filled with flavors of ripe plums and bright cherries as well as floral tones of rose and hints of honeysuckle. Chewy tannins are framed by lively acids. The finish is long and spicy with notes of nutmeg and black licorice, followed by lingering white pepper and tobacco.

## **STATISTICS**

COMPOSITION: 41% Merlot AGING: French oak, 10-12 months

34% Cabernet Franc

20% Cabernet Sauvignon

5% Petit Verdot

TOTAL ACIDITY:

5.2 G/L

3.58

ALCOHOL: 14.5% BOTTLES MADE: 126,000





