



il fauno™

D I A R C A N U M

Indicazione Geografica Tipica

T O S C A N A

2018

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.

TASTING NOTES

Each vintage is special in its own, and the 2018 vintage is no different. It has combined the powerful qualities of the 2015 vintage along with the brilliant structure seen in 2016 and created an elegant wine with a strong backbone. The growing season was ideal, without extreme heat or untimely rains. We had the perfect window and conditions for harvest, September 10 to October 10 with warm days and cold nights allowing impeccable ripening of the grapes. The nose showcases more earthy aromas than fruit, highlighting nutmeg, cypress and roses. On the palate, the entrance is supple with luscious mouth filling tannins and expresses flavors of black cherries, candied apples and licorice. This beautifully layered blend carries through to a long, spicy finish with hints of balsamic, cloves and white pepper.

STATISTICS

COMPOSITION:	52% Merlot 38% Cabernet Franc 8% Cabernet Sauvignon 2% Petit Verdot	AGING:	French oak, 10-12 months
ALCOHOL:	14.5%	TOTAL ACIDITY:	5.2 G/L
		PH:	3.6
		BOTTLES MADE:	121,900

ACCLAIM

94 POINTS – *Decanter*, Aldo Fiordelli, April 2021



TENUTADIARCENO.COM |   @TENUTADIARCENO

© 2020 Arcanum, Loc. Arceno, 53010 San Gusmè, Castelnuovo Berardenga, Siena, ITALY
Imported to the U.S. by Majestic Imports, Santa Rosa CA USA ARC20_198939



TENUTA DI ARCENO®

SAN GUSMÈ · CASTELNUOVO BERARDENGA · SIENA