

# Valadorna™

PROTETTORE  DI ARCANUM

2010

*Indicazione Geografica Tipica*

T O S C A N A

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.



---

## TASTING NOTES

The 2010 Valadorna shows a dark core of ruby color with a very thin ruby meniscus. On the nose, concentrated and condensed smells of black cherry liquor, ripe black & red plum, and dried cranberry mark this wine as a ripe expression of Toscana IGT, while non-fruits of dried herbs, camphor, rose petal, and toasted baking spices add an aromatic lift. Each of these flavors is confirmed on the palate, with additional nuances of melted cocoa, toasted bread, and subtle quinine. Though driven with opulent fruit, the wine's texture is balanced by firm Tuscan acidity, and bitter tannins, which are in control of the overall picture. The finish is balanced and mouth watering, with wet clay minerality.

## STATISTICS

COMPOSITION: 60% MERLOT  
25% CABERNET SAUVIGNON  
12% CABERNET FRANC  
3% PETIT VERDOT

ALCOHOL: 14.5%

AGING: FRENCH OAK - 12 MONTHS, 70% NEW

TOTAL ACIDITY: 5.33 G/L

pH: 3.7

**93 POINTS** Bruce Sanderson, *Wine Spectator*, October 2015

This is settling into its stride now, with the tannins and acidity integrating with the supple texture, setting the stage for bright cherry, raspberry, sage and tar flavors. Still compact on the finish, with a lingering savory aftertaste.



LOC. ARCEO 53010 SAN GUSME CASTELNUOVO, BERARDENGA SIENA, ITALY

421 AVIATION BOULEVARD, SANTA ROSA, CA 95403

ARCANUMWINE.COM