

Valadorna™

PROTETTORE  DI ARCANUM

2012

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 nose bursts with ripe black cherry, violets and chocolate. On the palate, flavors are dominated by blueberry and cassis with soft, round, inviting tannins. The finish shows sweet tobacco and earth tones reminiscent of cypress. As one expects from a Merlot-based wine with a warm summer, the texture is opulent and juicy. The surprise provided by the cool picking season of the 2012 vintage, is that under this opulence, is a freshness and structure that suggests a beautiful ageability.

STATISTICS

COMPOSITION: 70% MERLOT
20% CABERNET FRANC
10% CABERNET SAUVIGNON

ALCOHOL: 14.5%

AGING: FRENCH OAK - 12 MONTHS, 70% NEW

TOTAL ACIDITY: 5.2 G/L

pH: 3.65

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

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