



il fauno™

DI ARCANUM

Indicazione Geografica Tipica

T O S C A N A

2015

il fauno di Arcanum is a Bordeaux-style blend that embodies the diversity of the estate, and is sourced primarily from the 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.

TASTING NOTES

2015 was a near perfect ripening year with plenty of sun but not too much. The vintage will be remembered for both opulence and elegance. The nose jumps from the glass with powerful aromas of blackberry and ripe blueberries leading to earth tones of violets, cedar and nutmeg. On the palate there is a beautiful interplay of sweet fruit and acid, like biting into a candied apple. It is not often you have such a balance and symphony between fruit and acids. The tannins are soft but present, adding a layer of structure and suggesting excellent aging potential. The flavors are dominated by ripe plums and tangy tangerines and the wine finishes with hints of licorice, tobacco and vanilla bean. This is a great year for Il Fauno.

STATISTICS

COMPOSITION: 59% MERLOT
30% CABERNET FRANC
9% CABERNET SAUVIGNON
2% PETIT VERDOT
ALCOHOL: 14.5%
AGING: FRENCH OAK - 12 MONTHS
TOTAL ACIDITY: 4.85 G/L
pH: 3.65



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