



il fauno™

D I A R C A N U M

Indicazione Geografica Tipica

T O S C A N A

2019

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

The cold weather carried through into spring, followed by welcomed warmth in the summer. The cold weather carried through into spring, followed by welcomed warmth in the summer. Occasional rain showers in August moderated escalating temperatures. Fall consisted of beautiful warm days and cool nights, enabling Harvest to begin on September 14th and conclude on October 23rd.

TASTING NOTES

The nose exudes black cherries, wild honey, and sweet mint. This full-bodied wine immediately envelopes the palate, framed and defined by an intense minerality. Flavors of dark plums, sweet roses are enhanced by notes of black pepper and exotic spice. The finish is vibrant and uplifting, with bright acid and a hint of cedary oak.

STATISTICS

COMPOSITION: 43% Merlot
32% Cabernet Franc
20% Cabernet Sauvignon
5% Petit Verdot

ALCOHOL: 14.5%

AGING: French oak, 10-12 months
TOTAL ACIDITY: 5.1 G/L
PH: 3.63
BOTTLES MADE: 118,344

