



il fauno™

DI ARCANUM

Indicazione Geografica Tipica

T O S C A N A

2011

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

The 2011 il fauno shows a beautifully deep and dark ruby color with aromas of black cherry, cassis and blueberry on the nose. Complex dark fruit and spice notes intermingle to create an explosion of flavor on the palate. The elegant finish is accented with fine tannins and pepper notes.

STATISTICS

COMPOSITION: 76% MERLOT
13% CABERNET FRANC
5% CABERNET SAUVIGNON
4% SANGIOVESE
2% PETIT VERDOT
ALCOHOL: 15%
AGING: FRENCH OAK - 12 MONTHS
TOTAL ACIDITY: 5.44 G/L
pH: 3.53



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