



## 2010 Valadorna di Arcanum

**Price:** \$125 + refundable bottle deposit and handling fee

**Varietal:** Merlot, Cabernet Sauvignon, Cabernet Franc

**Brand:** Arcanum

**LCBO Product #:** 229129

**LCBO:**

**Region:** Tuscany, Italy

**Category:** Regular Consignment

**Bottles Per Case:** 6

**Bottle Size:** 750ml

### Availability

Availability in consignment

### Background

Arcanum hails from the commune of Castelnuovo Berardenga in the southeast corner of Chianti Classico. Bordered by the ancient, walled town of San Gusmé, not far from Siena, it can trace its roots to the pre-Roman Etruscan civilization. The winery produces three Bordeaux-style blends featuring Cabernet Franc, Cabernet Sauvignon and Merlot.

Climbing from 1,000 to 1,500 feet, the estate encompasses 10 different mesoclimates and 12 distinct soil types including galestro, the most prized of Tuscany. The 200+ acres of vines are broken into 63 small blocks planted to the varieties that best match the terroir. The estate's variety of growing conditions ensures that, even within the confines of the region's notorious vintage vagaries, specific blocks and varieties will shine every year.

Arcanum wines are made by Pierre Seillan, an international winemaker who has gained recognition for his work in Bordeaux and California. The winery produces three wines per vintage, each expressing a different aspect of the estate's personality. Arcanum, the pinnacle of the three offerings, is primarily Cabernet Franc. The wine is rich, dense and luscious with exotic aromas of violets, roses and raspberries. The Merlot-based Valadorna is plush and structured with a strong sense of minerality in the finish. The fauno di Arcanum is a voluptuous Bordeaux-style blend that embodies the diversity of 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.

"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."

Wine Spectator 93 points.

