

POGGIO AI GINEPRI

2023

TOSCANA IGT ROSSO

Argentiera's signature wine with a distinctive Mediterranean character.



Composition

Cabernet Sauvignon 40% Merlot 30% Cabernet Franc 20%
Petit Verdot 10%

Vineyards & terroir

Altitude: 20-80 meters a.s.l.

Soils: Red aeolian sands of Donoratico

Aspect: West

Density: 6,500 vine/hectare

Yield: 90 quintals/hectare

Winemaking process

Harvest method: manual

Fermentation and maceration: 25 days at controlled temperature
of 28-30°C, in stainless steel tanks

Malolactic fermentation: in stainless steel tanks

Maturation: 6 months, 50% in stainless steel tanks and 50% in
used 225-litre French oak barrels

Bottle ageing: 3 months

Climate

Climatic conditions in 2023 have been relatively stable compared to previous years. There have been some instances of unpredictable weather, which we have already grown accustomed to and learned how to manage.

The early part of the year was cold and dry, with May recording 18 rainy days out of 31—an unusual phenomenon for the Bolgheri area.

During this phase, the meticulous work of the entire agronomic team was of utmost importance in ensuring that all the vineyards on the estate remained undamaged and that the vegetative cycle was not affected.

Temperatures during veraison reached the now-average 28-30°C during the day. Towards the end of August, the abundant but non-violent rainfall on the 25th and 26th helped cool the soil and the fruit, allowing for perfect development on the vine.

Vintage notes

The first week of September presented the perfect conditions for the beginning of harvest: ideal weather and soil conditions allowed the grapes to reach optimal ripeness. This officially started on the 4th with Merlot and Cabernet Franc grapes from the young vineyards and from Ceccosodo, destined for the production of Poggio ai Ginepri. The grapes were in perfect health, with excellent sugar-acid balance, rich color, and a promising aromatic profile, ensuring a high-quality harvest.