

POGGIO AI GINEPRI
2024
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

The 2024 vintage was a challenging one, marked by a rainy spring and intense heat at the end of July. This year, more than ever, the timeliness of our decisions and the adaptability of our terroirs proved essential in bringing out the full potential of the grapes.

A mild, rainy winter (550 mm of rainfall up to April) encouraged early budding, while the spring rains slowed down the vegetative cycle. The May flowering ensured well-aerated clusters and an even ripening.

After a rainy May and an unsettled June, a dry spell (from June 13 to September 8) induced moderate water stress, more noticeable in mid-August. The 80 mm of rain in early September rehydrated the vines without affecting their health, and the fair weather between September 10 and 22 allowed the grapes to reach optimal ripeness.

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 5th with the Merlot and the 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.