

## ARGENTIERA

2023

BOLGHERI DOC SUPERIORE

Argentiera Bolgheri DOC Superiore draws its strength and originality from the magnificent land from where it was born.

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### Composition

Merlot 48% Cabernet Sauvignon 42% Cabernet Franc 10%

### Vineyards & terroir

Altitude: 144-205 meters a.s.l.

Soils: marl and shale with intercalation of sandstone and siliceous rocks

Aspect: north / northwest / west / southwest / south

Density: 7,500 vine/hectare

Yield: 60 quintals/hectare

### Winemaking process

Harvest method: manual

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

Malolactic fermentation: in stainless steel tanks and concrete

Maturation: 14-16 months in barriques, tonneaux and large oak casks, then 6 months in concrete

Bottle ageing: 12 months



## Climate

The 2023 vintage stood out for a relatively consistent climatic profile, although with the usual challenges that have now become an integral part of every harvest.

Winter was cold and dry, while May brought an unusually high amount of rainfall, with 18 days of rain out of 31, an uncommon occurrence for Bolgheri.

During this delicate phase, the prompt intervention and meticulous care of our vineyard team ensured both balance and vine health, preserving proper vegetative growth.

Throughout the summer, temperatures settled around the typical 28 to 30°C. The rainfall on August 25<sup>th</sup> and 26<sup>th</sup>, intense yet not disruptive, replenished soils and vines, guiding the grapes toward full phenolic ripeness.

## Vintage notes

The 2023 harvest at Argentiera began in the first days of September with the younger vineyards, as the favourable conditions allowed for an orderly start to picking. The following weeks were dedicated to closely monitoring each parcel, ensuring that the grapes reached optimal maturity at a natural pace.

By the end of September and into early October, the focus shifted to the estate's highest vineyards, where the Cabernet Sauvignon and Cabernet Franc destined for Argentiera Bolgheri Superiore were harvested with excellent phenolic ripeness and notable fruit integrity.

The harvest concluded on October 6, closing a season guided by technical evaluations rather than urgency and resulting in a 15 percent increase in yield compared to 2022. Merlot remained the most productive variety, while the Cabernets showed naturally lower yields consistent with the season. The grapes destined for Argentiera exhibited outstanding quality, with early tastings revealing refined aromatics and firm structural depth, pointing to an elegant and ageworthy expression of Bolgheri Superiore.