ARGENTIERA
BOLGHERI

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2022

BOLGHERI DOC SUPERIORE

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

Composition

Merlot 46% Cabernet Sauvignon 43% Cabernet Franc 11%

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

Bottle ageing: 12 months

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Climate

The 2022 vintage was characterised by generally warm and dry conditions, which required careful vineyard work to maintain balance and support the vines' natural response to water stress. By focusing on soil management, tailored nutrition, canopy regulation and precise micro-irrigation, we encouraged a steady and harmonious ripening process.

These measures allowed us to harvest perfectly healthy grapes with no signs of desiccation, further supported by the mid-August rainfall, which brought 42 mm in total.

Vintage Notes

The 2022 harvest began on August 25, about a week earlier than usual at Argentiera.
We started with the Merlot from the Ceccosodo vineyard and the Vermentino, followed by the first Merlot parcels destined for Argentiera.
In the last week of September, as we reached the end of the harvest, picking moved to the highest and most expressive vineyards of the estate, between 180 and 205 metres above sea level in the Altana area, the heart of Argentiera. Here we harvested the last clusters, bringing to the cellar healthy grapes with a natural balance, the result of the slow, steady ripening typical of our highest vineyards.