



ARGENTIERA 2003

BOLGHERI DOC SUPERIORE

Argentiera Bolgheri DOC Superiore draws its strength and originality from the magnificent land from where it was born. The grapes come from the winery's most suitable vineyards of Merlot, Cabernet Sauvignon, and Cabernet Franc. This is a wine with a rich and silky taste. A long maturation in French oak barrels, the refined structure and the unique terroir of Argentiera make this wine one of the greatest expressions in the Bolgheri area.

COMPOSITION

Cabernet Sauvignon 50% Merlot 35% Cabernet Franc 15%

VINIFICATION

The grapes are harvested and selected by hand, coming from the most suitable parcels of the winery which are located between 180 and 200 m.a.s.l. The integral berries fall into the tanks by the use of gravity and undergo vinification divided by variety. Fermentation and maceration take place in stainless steel tanks for about 25/30 days at controlled temperatures not exceeding 28/30° C. The wine is then transferred to 50% new 225-liter French oak barrique where the malolactic fermentation is completed. After 14 months of aging in barrique, the wine is assembled and prepared for bottling. It rests in the bottle for about a year.



TERROIR

Altitude:	180/200 M. ASL
Vineyard exposure:	SUD-OVEST
Plant density:	7500 PLANTS/HA
Yield per hectare:	60 QA/HA

CLIMATE

The weather in 2003 was undeniably unusual with very high temperatures and scarce rainfall. Nonetheless, the vineyards of Argentiera benefited from constant breezes from the sea, just 2km away, and their position at an altitude of 150-200m a.s.l. above the Bolgheri plain. Harvest began the last week of August with Merlot and continued until September 10. Cabernet Franc was harvested in mid-September and Cabernet Sauvignon between the last week of September and October 9.

