



ARGENTIERA 2006

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 40% Cabernet Franc 10%

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

Following a mild winter and spring, the 2006 vintage was characterized by little rainfall during the summer months which caused for very small berries and consequently a lower yield per hectare during harvest. August was cool, with temperatures below average which brought the plants back to normal seasonal growth development. September and October were sunny months with just a few intense occasions of precipitation in the second part of September. These conditions allowed grapes to ripen perfectly with an excellent quality standard. Harvest started during the second week of September with Merlot, followed by Cabernet Franc and Syrah, and finally Cabernet Sauvignon in mid-October.