



ARGENTIERA 2009

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

Merlot 50% Cabernet Sauvignon 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

A long, severe winter with temperatures averaging between 0-7°C was followed by a spring with plenty of rain, re-balancing water resources which had been lacking since 2003. Slower plant growth in the spring was caused by low temperatures until June, when summer kicked off with sunny, hot, and dry conditions from mid-June through mid-September. This favorable seasonal trend led to fully ripened grapes, at times in advance, and an early start to harvest. Late September brought a few days of rain, threatening the last of the Cabernet Sauvignon, but excellent ventilation allowed the grapes to dry immediately without suffering damage.