



## ARGENTIERA 2019

### 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

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Merlot 50% Cabernet Sauvignon 44% Cabernet Franc 6%

### VINIFICATION

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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

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

## CLIMATE

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The year began with a generally mild winter and not excessively rainy days; however, the month of January recorded a sharp drop in temperatures.

March was undoubtedly dry, presenting little rain, and was rather hot: this anticipated the restart of vegetative growth which, however, has not been hastened thanks to a mild and quite rainy month of April.

In general, the spring rains and the somewhat anomalously cool temperatures in May strongly delayed flowering and fruit set: this brought the plants to a perfect vegetative balance that has been needed to face the summer. The season was dry, but it has seen some rain that created enough water reserve and accompanied the veraison, avoiding the risks of water stress on the plants.

The hot and dry weather in September guaranteed a slow and long maturation; the plants with exceptional productive balance have managed to perfectly ripen their bunches, which revealed excellent quality on average.

Harvest began on September 6 with the Merlot grapes from the "Villa Donoratico" area, and it ended with the Cabernet Sauvignon harvested between the end of September and October 9.

The wines reveal sweetness and great structure; all the varieties showed a rather marked acidity that makes this a well-balanced wine that immediately reveals its excellence.