

ARGENTIERA

2021

BOLGHERI DOC SUPERIORE

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



Composition

Cabernet Sauvignon 48% Merlot 45% Cabernet Franc 7%

Vineyards & terroir

Altitude: 160-200 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

Malolactic fermentation: in 225l French oak barrels

Maturation: 14-16 months in 225-litre French oak barrels

Bottle ageing: 12 months

Climate

The 2021 vintage will be a memorable one thanks to different elements: climate, which presented a dry and hot season; production, which yielded excellent quantity and quality; and the timely management of all harvesting activities in the vineyard and in the cellar.

It was a short harvest that began on September 2 and ended on October 1st, bringing in excellent results and proving the continuous productivity of Argentiera vineyards. All varieties have performed well despite the lack of rainfall throughout the maturation period, an unusual phenomenon for the Bolgheri coast. Nevertheless, the scarce rain has allowed the harvest of healthy and perfectly ripe grapes.

Vintage notes

One of Bolgheri's finest vintages, characterised by a quite short harvest, around 25 days.

At the beginning of August, there was a heat peak of about 10 days, during which the plants went into 'pause', but did not alter their biological cycle and also limited the action of pathogenic insects, helping the grapes ripen and develop perfectly, in total balance. At the same time, internal resources were well used: localised irrigation at the right time, tillage limited to what was necessary so as to avoid increasing evapotranspiration from the soil, shredding of the grassed rows, so as to create a mulching effect on the soils and prevent the sun from heating them excessively.

The first bunches to be picked in the Argentiera vineyard were from the Merlot, which, as every year, was the most generous, but all the varieties performed well in a vintage that was once again not easy due to the lack of rain, the insufficient amount of which however allowed the grapes to be healthy and perfectly ripe.

Then, in the third week of September, perfect conditions were achieved for the harvest of Cabernet Sauvignon, accompanied by a 15 mm rainfall that, while not quenching the thirst of the soil, certainly helped to sustain the final stage of ripening.

The harvest concluded on 1 October with the picking of Cabernet Franc in accordance with the harvest schedules, following the maturity of each individual plot and vineyard.

The red varieties showed a regularity of fermentation and extraction that gave wines rich in both aromatic and structural polyphenols: excellent indications for an important structure potential and thus for an excellent vintage.