



## ARGENTIERA 2005

### 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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Cabernet Sauvignon 50% Merlot 40% Cabernet Franc 10%

### 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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After a rainy autumn followed by a winter with fairly low average temperatures, vegetative development in 2005 was delayed by 10-12 days in respect to previous years. Spring emerged with very good weather conditions encouraging the vines to develop well. June, July and August were mild, with average temperatures around 24°C, so that grapes ripened very slowly in perfect health. Harvest started with Merlot on September 15, followed by Cabernet Franc the last week of September and Cabernet Sauvignon from the end of September through October 10.