



ARGENTIERA 2010

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 45% Merlot 45% 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

Below average temperatures in the winter allowed vines to have necessary rest. Mid-March saw a heavy snowfall and Spring was colder than usual with heavy rainfall. The seasonal development brought a delay in budbreak and veraison and a slower plant growth in the initial stages. July was hot with plenty of sunshine and no rain, allowing the plants to develop well, while August brought about 70 mm of rainfall but with temperatures withstanding above 32°C. Harvest began 2 weeks later than usual because of Spring's delay, finishing in mid-October with overall excellent polyphenolic development and balance in sugars.