



ARGENTIERA 2011

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

After a long, harsh winter, spring was marked by abundant rains and below average temperatures which continued throughout May. Only in June did temperatures rise and reach seasonal average, with a few hot days favoring plant growth. The subsequent summer months were sunny and very hot, with just 2 days of summer thunderstorms at the end of July. The last weeks in August were extremely hot and harvest began well in advance, first with Merlot and following into September with Cabernet Franc and Syrah. The last plots of Cabernet Sauvignon were harvested in the last 10 days of the month. Alcoholic strength was higher with ideal levels of phenolic maturity. Merlot is the varietal that benefited most, expressing intense aromas and an excellent structural quality.