



ARGENTIERA 2014

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 40% Merlot 40% Cabernet Franc 20%

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

A wet winter gave way to an uncharacteristically dry and sunny spring that favored the beginning of the vineyards' vegetative stages. From June through the beginning of August, unusual weather conditions saw sunny days alternating with stormy ones, where median temperatures were below the seasonal average. Veraison was about a week later than normal, but during the second part of August conditions stabilized and remained sunny through September allowing the grapes to carry out a full, healthy maturation. The constant ventilation offered by the Mediterranean Sea and the unique positioning of Argentiera's vineyards prevented humidity stagnation.