



## ARGENTIERA 2015

### 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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The winter of 2015 was not too cold, with plenty of rainfall, which however fell on only a few days. A mild spring came early, bringing temperatures within the seasonal average and weak, sporadic rainfall. The summer began on the same dry note, with particularly high average temperatures in June and July. Temperatures in August were in line with the average for the season, but abundant rainfall allowed the harvest to begin at the usual time of year. Cabernet Franc was harvested on September 18th, Cabernet Sauvignon on the 23rd.