



## ARGENTIERA 2016

### 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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A rather mild winter, with sufficient rains. Budbreak came early, and springtime was characterized by humidity. With the arrival of summer - warm, bright, and particularly dry - the growing period was slowed, favoring a thickening of the skins around the grapes, an accumulation of tannins and a rapid maturation of the seeds. In the Bolgheri area, the warm, dry temperatures extended through September, with a period of abundant rain that helped the Merlot and Cabernet Franc from the highest vineyards to produce grapes with an exalted richness and maturity. Today, the 2016 vintage - particularly dense and balanced - enters into the echelons of the decade's greatest vintages, along with 2010, 2012 and 2015.