



ARGENTIERA 2017

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 50% Merlot 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 an extremely mild and dry winter, the vine's shoots emerged about 10 days earlier than the historical norm, followed by an abrupt slowing of growth due to a week with very low temperatures. A total absence of rain continued throughout the spring, a favorable situation for health and vegetative development. Water stress began to be worrisome during the summer, given the total absence of rain.

On the most sensitive soils, the drought was feared to provoke blockage of the plants - a dire phenomena - which was countered by careful monitoring and attention in the vineyards. Torrid temperatures continued through August, consistently soaring above 30°C, which led to an early harvest of various parcels of Merlot. Fortunately, September began with a rainfall of 30mm, followed by another of 40mm, ensure maturation for Cabernet Franc and Cabernet Sauvignon without excessive concentration of sugars. Harvest ended with a parcel of Cabernet Sauvignon next to the cellar on September 26th, 10 days ahead of 2016.

The production was 15% less than average, but the quality is very good with wines that seem to have absorbed the summer heat without suffering imbalance.