



ARGENTIERA 2018

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

The year began with a generally mild winter and heavy rain. In February came the cold, with days recorded as low as -6°C, a rare occasion for the Bolgheri area. In spring, budding in April was delayed but without cause for alarm. Plentiful rains in May and June (178 mm) compromised the defense mechanisms of the plant in an already fragile phase: here, timeliness in the vineyard and the welcome exposure to sea winds were fundamental in the health of the vineyards in order not to compromise production. Summer was dry as usual, although average temperatures were lower than in recent years, peaking in the first week of August. Veraison was a bit slow, especially for certain varieties such as Cabernet Franc. The abundant spring rains guaranteed a long, slow maturation leading up to a sunny September that allowed us to arrive at the right maturation in each microzone. Harvest began on September 5th with the first parcels of merlot, followed by vermentino on the morning of September 18th. The end of September brought in the fresh and ventilated parcels of "Argentiera e Ginestre" merlot, followed by cabernet franc. Harvested concluded with cabernet sauvignon, harvested between the final days of September and October 5th.