

James
Suckling
99 PTS
2015

Wine
Spectator
95 PTS
2015

Wine
Enthusiast
90 PTS
2015



TASTING NOTES

Deep ruby red color with a nose expressing complex cherry, plum, and spice tones on a backbone of leather, black pepper, and almonds. Mint and eucalyptus sponsor the spice tones coming from perfect Cabernet Franc vines while sweet tobacco leaf notes offer depth supported by vanilla and toffee oak notes.

Tenuta Argentiera Bolgheri Superiore

COUNTRY	ABV
Italy	14.5%
REGION	VARIETALS
Tuscany	40% Cabernet Sauvignon, 40% Merlot, 10% Cabernet Franc
APPELLATION	
DOC Bolgheri Superiore	

WINERY

The Argentiera Estate is situated on the coast of Tuscany about 100km southwest of Florence. In the prestigious DOC of Bolgheri, Argentiera is the estate closest to the sea and also highest in altitude, making the land especially well-suited to growing incredible red grapes. The estate is considered among the most beautiful in Italy with its spectacular view of the islands of the Tuscan archipelago. The property stretches across 75 hectares, 60 of which are planted with vines, all in the Bolgheri DOC. The soil composition varies throughout the vineyards, from sandy to calcareous and stony, offering complexity to the Cabernet Sauvignon, Cabernet Franc, Merlot, and Syrah. The wineries and cellars are made of recycled or traditional materials such as terracotta and baked roofing tiles. The vineyards are surrounded by Mediterranean vegetation and the countryside is flush with maritime pines and olive tree groves.

CULTIVATION

Grapes were handpicked and vinified separately by varietal.

VINIFICATION

Maceration and fermentation took place in stainless steel tanks for 25-30 days at a controlled temperature of 28-30° C. Malolactic fermentation was then completed in 225 liter French-oak barrels, half new oak.

AGING

Aged 18 months in barrels then another 12 in the bottle, prior to release.