

James  
Suckling  
92 PTS  
2016



#### TASTING NOTES

Impossible to find a better Super Tuscan at this price... intense red fruits with layers of spice, red flowers, and slight balsamic notes. Round and complex but elegant tannins.

## Tenuta Argentiera

### Poggio ai Ginepri Rosso

COUNTRY	ABV
Italy	13.5%
REGION	VARIETALS
Tuscany	40% Cabernet Sauvignon, 30%
APPELLATION	Merlot, 20% Cabernet Franc, 10% Petit Verdot

#### 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.

#### VINIFICATION

Each varietal was destemmed, pressed, and vinified separately in stainless steel tanks for 15-20 days at 28° C. Half of the wine was then put into 225-litre French and Hungarian oak barrels to complete malolactic fermentation while the other half went into stainless steel tanks.

#### AGING

Aged 8 months before blending and bottling.