

James
Suckling
95 PTS
2016



TASTING NOTES

Rich, opulent, and forward on fruit. Punches above its weight for body, structure, and density. A full bodied, powerful red from Bolgheri that many Super Tuscans aspire to be.

Tenuta Argentiera Villa Donoratico

COUNTRY	ABV
Italy	14,5%
REGION	VARIETALS
Tuscany	50% Cabernet Sauvignon, 30% Cabernet Franc, 15% Merlot, 5% Petit Verdot
APPELLATION	
DOC Bolgheri	

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

The grapes were hand-picked and sorted.

VINIFICATION

All the varieties were vinified separately in stainless steel tanks for 20-25 days at a controlled temperature not above 28° C. The wine then completed malolactic fermentation in 225 liter French-oak barrels.

AGING

The aging process lasted 12 months in barrels and at least another 10 months in bottles, prior to release.