Argentiera

COUNTRY
Italy

REGION
Tuscany

APPELLATION
Bolgheri Superiore DOC

Bolgheri Superiore 2022

VARIETALS
48% Cabernet Sauvignon, 45% Merlot, 7% Cabernet Franc

VINEYARD PHILOSOPHY
Traditional farming

ALTITUDE	TERRAIN	SOIL TYPE
160-200 meters	Elevated hillside	Alternating soft and hard rich rocks.

YIELD	DENSITY	CULTIVATION	VINE AGE
6,000 kg per hectare	7,500 vines per hectare	Spur-pruned cordon	25 years

CLIMATE
The 2022 vintage, a standout year, saw dry, hot conditions with an August heat spike. Thoughtful irrigation and vineyard care, aided by a short September rain, produced healthy grapes and wines of balance, structure, and long aging potential.

HARVEST PERIOD
This was a particularly short harvest, beginning in early Sept. Merlot grapes were first, showing generosity; then Cabernet Sauvignon, supported by September rains for freshness; finally Cabernet Franc on Oct 1st. All grapes were ripe, healthy, and rich in aroma and structure.

VINIFICATION
25 days at a controlled temperature of 28-30°C in stainless steel tanks. Malolactic fermentation occurs in 225l French oak barrels.

AGING
Aged for 14-16 months in 225-litre French oak barrels, followed by an additional 12 months in bottle.

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT
14.5% Alc./Vol.	4.1 g/l	30.2 g/l

TASTING & PAIRINGS
Appearance: Deep ruby red.
Nose: Cherry and plum notes, with a backbone of leather and black pepper.
Palate: Notes of mint, eucalyptus, and sweet tobacco leaf, supported by vanilla and toffee oak.
Pairings: Bone-in ribeye, porcini mushroom risotto, and aged cheeses.
Serving Temperature: 64-68°F

VOLIO'S QUICK TAKE
This is a world class red wine made from one of Italy's most relevent regions. There is just no denying how impressive this wine is.

James Suckling
96PTS

Robert Parker
94PTS

Wine Enthusiast
92PTS

Wine Spectator
92PTS

Vinous
91PTS

AVAILABLE FORMATS
750 ml