



TASTING NOTES

Pear, banana, and apricot with spicy floral tones like sage and lavender buried in a slightly salty and mineral finish.

Tenuta Argentiera

Poggio ai Ginepri Bianco

COUNTRY	ABV
Italy	12.5%
REGION	VARIETALS
Tuscany	90% Vermentino
APPELLATION	10% Sauvignon Blanc
Toscana IGT	

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 80 hectares of 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.