

Tenuta Argentiera

Ventaglio Toscana IGT

COUNTRY	ABV
Italy	14.5%
REGION	VARIETALS
Tuscany	Cabernet Franc

APPELLATION
IGT Toscana

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.

CULTIVATION

Grapes from the most privileged sections of the Ventaglio vineyard, 120m above sea level, are harvested by hand in crates and selected on two sorting tables.

VINIFICATION

Whole grapes fall by gravity into two little truncated cone-shaped tanks made of French oak wood, where they are fermented on the skins, alternating daily pumping over and manual punching down of the cap for 25 days at a controlled temperature of 28-30°C.

AGING

The wine is then poured into barriques and tonneaux of French and Austrian oak, some of which are new, where it undergoes malolactic fermentation. The wine is then aged in oak and then in the bottle before it is sold.

James
Suckling
97 PTS
2015

James
Suckling
97 PTS
2016

Robert
Parker
97 PTS
2016



TASTING NOTES

A beautiful, complex red with blackcurrants, sage, rosemary, and sweet tobacco. Red tile, too. Full-bodied, very linear, and fine-grained with great intensity and power. Such purity and length.