



TASTING NOTES

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

Tenuta Argentiera

Eco di Mare Vermentino

COUNTRY

Italy

ABV

13%

REGION

Tuscany

VARIETALS

100% Vermentino

APPELLATION

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

Fermentation and sur lie contact for 15 days in stainless steel tanks.

AGING

The wine spends 3 months in stainless steel tanks followed by 3 months in bottle before release.