Argentiera

COUNTRY
Italy

REGION
Tuscany

APPELLATION
Toscana IGT

Poggio ai Ginepri 2023

VARIETALS
40% Cabernet Sauvignon, 30% Merlot, 20% Cabernet Franc, 10% Petit Verdot

VINEYARD PHILOSOPHY
Traditional farming

ALTITUDE	TERRAIN	SOIL TYPE
20-80 meters	200 meters from the Tyrrhenian Sea	Red aeolian sands of Donoratico.

YIELD	DENSITY	CULTIVATION	VINE AGE
9000 kg per hectare	6500 vines per hectare	Spur-pruned cordon	11 years

CLIMATE
Conditions in 2023 were more stable compared to previous years. May did bring unusual rain, but careful vineyard work kept growth unaffected. August rains refreshed vines, and September's ideal weather delivered healthy grapes with balance, color, and strong aromatics.

HARVEST PERIOD
Harvest began on Sept 4th under ideal conditions, yielding healthy, perfectly ripe grapes with balance and color.

VINIFICATION
25 days at a controlled temperature of 28-30°C, in stainless steel tanks. Malolactic fermentation occurs in stainless steel tanks (50%) and used 225-litre French oak barrels (50%).

AGING
Aged for 6 months in stainless steel tanks (50%) and used 225-litre French oak barrels (50%), followed by an additional 3 months in bottle.

ANALYTICAL DATA

ABV	TOTAL ACIDITY	NET DRY EXTRACT
13.5% Alc./Vol.	4.9 g/l	30.4 g/l

TASTING & PAIRINGS
Appearance: Crystalline ruby.
Nose: Intense red fruits with layers of spice, floral, and balsamic.
Palate: Round and complex with elegant tannins.
Pairings: Grilled sausages, red meat, smoked ribs, and BBQ.
Serving Temperature: 60-64°F

VOLIO'S QUICK TAKE
The perfect introduction to Italian wines, this bold red offers the depth and complexity expected from a world class red with the distinctive touch of Tuscany on the nose.

AVAILABLE FORMATS
750 ml