

The Icon Wine Guide


ARGENTIERA
BOLGHERI

VENTAGLIO
2020

Argentiera
Ventaglio 2020

The Purity of Cabernet Franc, The New Icon of Bolgheri



The Heart of Argentario

Nestled in the sweeping hills of Tuscany's Maremma, where the land meets the sea, the pure beauty of Argentario shines. The estate covers over 153 breathtakingly beautiful hectares of land, 85 of that vineyards, about 60 miles southwest of Florence. At roughly 700 feet above sea level, perched on top of a hill overlooking the sea, not only does Argentario offer the best view in Italy, but also world-renowned red wines that thrive in their sun-soaked, coastal home.

Ventaglio 2020, crafted solely from Cabernet Franc, stands as a true reflection of this singular terroir — its depth protected by the unique environment and shaped by minimal intervention. Argentario's team has achieved over time a deep understanding of the life cycles of the estate's entire ecosystem, and in turn, developed an agronomic and winemaking vision that ensures space for the the land, water, air, and fruit to naturally work in unison.

In addition to science, research, and professional training, the team relies on an ancient human psyche "sixth sense" rooted in knowledge of nature and its actions, just as a sailor observing the sea knows precisely when to alter direction.

Inside the Bottle

VARIETAL

100% Cabernet Franc

COUNTRY

Italy

REGION

Tuscany

APPELLATION

Toscana IGT

ABV

14.5%

TOTAL BOTTLES PRODUCED

3,034

FIRST VINTAGE PRODUCED

2015

ANALYTICAL DETAILS

TOTAL ACIDITY

5.5 g/l

NET DRY EXTRACT

33.5 g/l

pH

3.63



APPEARANCE

Deep ruby color with violet hues

NOSE

Complex layers of wild berries, blackcurrant, graphite, eucalyptus, and sweet spices

PALATE

It is elegant yet powerful, with silky tannins, vibrant acidity, and a long, savory finish

FOOD PAIRINGS

Grilled and braised red meats, or mature cheeses

SERVING TEMPERATURE

57-60°F



Wine Spectator

93 PTS

Decanter

97 PTS

Robert Parker

96 PTS

James Suckling

99 PTS

Vineyard

ABOUT & PHILOSOPHY

Ventaglio is the estate's first single vineyard. It is cared for with a deep understanding of the entire natural ecosystem, while minimizing human intervention when possible.

AVERAGE CLIMATE

Argentiera has cultivated a one-of-a-kind biodiversity that allows the vineyards to flourish to their maximum potential, protected from insects, harmful animals, and climate-change stress.

The checkered plots of Mediterranean scrub create expansive corridors for sea breezes that blow through the entire year, ensuring dry, mild weather. These winds, combined with significant day-night temperature differentials during the ripening period, are one of Argentiera's most valuable natural resources.

Also, the arrangement of the vineyards in the shape of an open conch facing the sea, designed to gather its reflected sunlight, along with the dozens of ancient oaks that surround and breathe oxygen into the land, contribute an essential component of this exceptional meso-climate.

CONDITIONS IN 2020

The 2020 growing season was marked by a mild winter, well-timed spring rains, and a warm but balanced summer. The slow, even ripening process, supported by excellent daily shifts, resulted in grapes with outstanding phenolic maturity and freshness. This vintage is particularly distinguished by its refinement and vertical structure, offering remarkable aging potential and a vivid portrait of its unique terroir.

HARVEST

The harvest took place by hand between September 18 and 22, followed by careful sorting.

SIZE	ALTITUDE	TERRAIN	SOIL
1.5 hectares (Out of 85)	120 meters a.s.l.	Hilly	Rocky clay with abundant calcareous content
ASPECT	YIELD	DENSITY	CULTIVATION
North / Northwest / West / Southwest / South	60 quintals per hectare	6,500 vines per hectare	Guyot system



Vinification & Aging

FERMENTATION

Whole grapes fall by gravity into two small 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.

SECONDARY FERMENTATION

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

FINING & FILTRATION

No fining. Only a light filtration was applied before bottling.

AGING

14 months in French and Austrian large oak casks and tonneaux

BOTTLE AGING

36 months

