# Argentiera

COUNTRY
Italy

REGION
Tuscany

APPELLATION
Bolgheri DOC Rosso

## Villa Donoratico 2023

### VARIETALS
45% Cabernet Sauvignon, 30% Merlot, 15% Cabernet Franc, 10% Petit Verdot

### VINEYARD PHILOSOPHY
Traditional farming

| ALTITUDE | TERRAIN | SOIL TYPE |
|---|---|---|
| 30-80 meters | Elevated hillside | Continental sands and Flysch. |

| YIELD | DENSITY | CULTIVATION | VINE AGE |
|---|---|---|---|
| 7,000 kg per hectare | 6,000 vines per hectare | Spur-pruned cordon | 15 years |

### CLIMATE
2023 was the hottest in decades. Careful vineyard management-soil care, greenery, micro-irrigation-helped vines handle heat and drought. Mid-August rains refreshed the grapes, ensuring healthy, ripe fruit despite a hot, dry summer.

### HARVEST PERIOD
Harvest began on August 25th, with Merlot from younger vines showing richness and concentration. Cabernet from Villa Donoratico followed, which maintained freshness and aromatic precision thanks to diverse soils and altitude.

### VINIFICATION
25 days at a controlled temperature of 28-30°C in stainless steel tanks. Malolactic fermentation occurs in stainless steel tanks.

### AGING
Aged for 12 months in French and Austrian 500-litre tonneaux, followed by an additional 6 months in bottle.

### ANALYTICAL DATA

| ABV | TOTAL ACIDITY | NET DRY EXTRACT |
|---|---|---|
| 14.5% Alc./Vol. | 3.6 g/l | 29.4 g/l |

### TASTING & PAIRINGS
Appearance: Ruby red
Nose: Rich, opulent, and fruit forward.
Palate: Vibrant and aromatic progression, reminiscent of crisp mint and wild Mediterranean scrub. Punches above its weight for body, structure, and density.
Pairings: Ideal alongside roasted game, earthy vegetables, and traditional Tuscan fare with a modern touch.
Serving Temperature: 64-68°F

James Suckling
93PTS

Wine Spectator
93PTS

Wine Enthusiast
94PTS

Robert Parker
92PTS

Jeb Dunnuck
92PTS

### AVAILABLE FORMATS
750 ml

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