



ARGIANO  
CANTINA DAL 1580

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# SOLENZO

## 2020

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**APPELLATION:**  
Toscana IGT.

**GRAPES:**  
Cabernet Sauvignon, Petit Verdot,  
Merlot, Sangiovese.

**SOIL:**  
Marl, ancient clay with  
high-level of limestone.

**ALTITUDE:**  
From 280 to 310 meters a.s.l.

**VINEYARDS:**  
From 22 to 15 years old.

**TRAINING SYSTEM:**  
Spurred Cordon, organic farming, small  
quantity of grapes per vine.

**VINTAGE:**  
A warm winter with infrequent rain,  
but enough to maintain the water table.  
The months of June and July were  
perfect, with a little rain and a  
wonderful temperature excursion. At  
the end of July and the beginning of  
August we had some weeks of very  
hot weather, but the vines reacted  
well, without suffering from water  
deficit. Rain at the end of the summer  
permitted gradual, even ripening.



**HARVEST:**  
Between late September and early  
October

**VINIFICATION:**  
Varieties were fermented separately,  
with about 20 days on the skins.  
Malolactic fermentation occurred  
naturally in cement tanks.

**AGING:**  
About 18 months in French barrique  
made specially for this wine. 60% new  
and 40% second-use.

**ALCOHOL:**  
14,5 % in vol.

**TASTING NOTES:**  
Notes of sour cherry jam and pepper  
leaves with hints of tobacco; on the  
palate, flavourful tannins, excellent  
persistence and powerful but elegant  
structure.

**TEAM:**  
Bernardino Sani  
*A.D. & Enologo*  
Francesco Monari  
*Agronomo & COO*  
Roberto Caporossi  
*Internal Winemaker*  
Margherita Mascagni  
*Export manager*

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Argiano srl Società Agricola



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