



ARGIANO
CANTINA DAL 1580

BRUNELLO DI MONTALCINO RISERVA DOCG 2015

APPELLATION:

Brunello di Montalcino DOCG.

GRAPES:

100% Sangiovese.

SOIL:

Marl, ancient clay with high-level of limestone.

ALTITUDE:

From 280 to 310 meters a.s.l.

VINEYARDS:

25 to 55 years old.

TRAINING SYSTEM:

Spurred Cordon, organic farming, small quantity of grapes per vine.

VINTAGE:

The winter was mild. A cold and rainy spring kept water reserves replenished throughout the season, allowing for regular ripening during the very hot summer. A mild september completed an excellent vintage season.

HARVEST:

End of September.



VINIFICATION:

Cold soaked prior to fermentation to extract color and aromatics. Fermentation occurred temperature-controlled stainless steel tanks with more than 3 weeks on the skins. Malolactic fermentation occurred naturally.

AGING:

About 36 months in Slavonian oak casks of 600 liters and 2 years in bottle.

ALCOHOL:

14 % in vol.

PRODUCTION:

1756 bottles.

TASTING NOTES:

An opulent wine with a nice texture. A full-bodied red with complex aromas of cherries and dried flowers, bark, cloves, toasted and mushrooms. Excellent structure with elegant and deep tannins. Long and persistent finish.

TEAM:

Bernardino Sani
A.D. & Enologo

Francesco Monari
Agronomo & COO

Roberto Caporossi
Internal Winemaker

Margherita Mascagni
Export manager

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