



ARGIANO
CANTINA DAL 1580

NON CONFUNDITUR

2021

DENOMINATION:
Toscana IGT.

GRAPE VARIETIES:
Cabernet Sauvignon, Merlot and Sangiovese.

SOIL:
More alluvial soils with traces of calcareous marl.

ALTIMETRY:
Between 280 and 310 meters above sea level.

VINEYARDS:
21 to 9 years old.

TRAINING SYSTEM:
Spurred cordon, organic farming.

VINTAGE:
The winter season was quite mild with infrequent rainfall which ensured a good reserve. The very mild month of March brought forward budding by about a week. An unexpected frost in April and a fairly torrid summer put a strain on the vineyards, which responded very actively thanks to the good farming techniques put in place. Thanks to these, the vines showed great strength and had the energy to overcome the summer drought, keeping their physiological functions active and allowing constant and correct ripening. During the summer, in spite of the daytime heat, there were very interesting nighttime temperature ranges that ensured fantastic grape quality, allowing the formation of bunches with perfect veraison, concentrated and very healthy.



HARVEST:
We started harvesting on Sept. 6 with Merlot, followed by Cabernet Sauvignon; Sangiovese between Sept. 12 and Sept.

VINIFICATION:
Pre-fermentation maceration for two days, fermentation and maceration on the skins for about two weeks. Alcoholic and malolactic fermentation in temperature-controlled steel tanks. Vinification by variety and separate aging.

AGING:
A few months in third- and fourth-passage French barriques and tonneaux.

ALCOHOL CONTENT:
14.5%.

TASTING NOTES:
Fruity notes with a touch of oak. Medium-bodied, savory mouthfeel with characteristic red fruits and underbrush notes. Quite persistent with a nice freshness that marries well with medium tannin.

TEAM:
Bernardino Sani
A.D. & Enologo
Francesco Monari
Agronomo & COO
Roberto Caporossi
Internal Winemaker
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