



ARGIANO  
CANTINA DAL 1580

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# SOLENGO

## 2018

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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:**  
The 2018 vintage began with a cold  
winter followed by a mild spring without  
too much rain. The summer was  
characterized by heavy rains at the end  
of June and a very warm August, but  
the season ended favorably with large  
diurnal shifts that allowed for optimal  
maturation.

**HARVEST:**  
Third week of September.



**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:**  
This is a balanced and harmonious  
Solengo with a nose of spice and  
berries. It is velvety on the palate with  
great structure and a long finish.

**TEAM:**  
Bernardino Sani  
*CEO/Winemaker*  
Francesco Monari  
*Agronomist/COO*  
Roberto Caporossi  
*Winemaker assistant*  
Riccardo Bogi  
*Sales Manager*

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Argiano srl Società Agricola



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