



ARGIANO
CANTINA DAL 1580

NON CONFUNDITUR

2019

APPELLATION:
Toscana IGT.

GRAPES:
Cabernet Sauvignon, Merlot and Sangiovese.

SOIL:
Mostly alluvial soils with traces of limestone marl.

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

VINEYARDS:
From 21 to 9 years old.

TRAINING SYSTEM:
Spurred Cordon, organic farming.

VINTAGE:
Winter was average, but with a small amount of snow in March. Spring was mild and punctuated by infrequent but heavy rains. The early part of the summer was hot, but beneficial rains provided necessary water resources. September was stable, allowing for optimal ripening. A balanced and interesting vintage.

HARVEST:
End of September.



VINIFICATION:
Cold soaked for 2 days to extract color and aromatics. Varieties were fermented separately in temperature-controlled stainless steel, with about two weeks on the skins.

AGING:
Varieties were aged separately in second and third use barriques and tonneaux.

ALCOHOL:
14% in vol.

TASTING NOTES:
Intense nose with aromas of wild berries, flowers and red berries, along with hints of caramel. Medium-bodied with freshness and concentration. Soft tannins are perfectly integrated.

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

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