

ARGENTAIA DELL' ARGENTAIA

POWERFUL, EARTHY AND WARM LIKE
ARGENTAIA'S TUSCANY, AUSTERE AND CHARMING
LIKE THE GREATEST TUSCAN RED WINES.
ARGENTAIA OF ARGENTAIA REPRESENTS TRUE
VALUES, LOVE FOR LIFE AND SEARCH FOR
AUTHENTICITY.

Curiosity: Argentaia's name is a tribute to the Promontory and Sea of Argentario, that stands out in front of the estate granting an unpaired view.

MADE IN ITALY



SIZES

Bottle 0,75 L | Magnum 1,5 L | Jeroboam 3 L

PRODUCTION NOTES

Denomination: Maremma Toscana Rosso -
Denominazione di Origine Controllata

Grape Variety: 70% Cabernet Sauvignon, 20% Cabernet Franc, 10% Merlot

Origin: Tuscan Maremma - Magliano in Toscana

Climate: Mediterranean, with mild winter and dry, sunny summer

Subsoil: Tufaceous limestone-rich

Vineyard Exposure and Altitude: South, hillside 200 meters above sea level

Vine Age: 15 years

Density: 4000 plants per hectare

Grape Yield: 6000 kilos per hectare

Breeding and Pruning: Training with counter-espalier, spurred cordon pruning

Vinification: Long maceration (25 days) with frequent delestage, malolactic fermentation in barrique

Aging: In French oak barriques for 36 months, in bottle for at least 6 months

TASTING NOTES

Color: Intense ruby

Perfume: Wide and varied scent, ranging from dark fruit, in particular blackberry, to elegant shades of cocoa and pepper

Taste: Wide and deep, enveloping on the palate, with a large structure resting on silky and thick tannins

Aging Potential: Over 10 years

SERVICE NOTES

Suggested Pairings: Meats, game and cheeses

Serving Temperature: 18°C

Recommended Glass: Grand Ballon