



COL DI LUPO

COL DI LUPO IS A YOUNG RED WINE, GROWN ON AND NAMED AFTER THE WILD HILL OF THE TUSCAN MAREMMA WHERE ARGENTAIA STANDS. FIERCE RED, FRUITY AND AROMATIC, IT IS ALL PLAYED ON FRESHNESS AND FINESSE.

Curiosity: Argentaia stands on the top of the highest hill of the area, named Colle di Lupo, Wolf Hill, as wolves once populated it. In our day, if you are lucky enough you can still get a glimpse of one.

MADE IN ITALY



AWARDS



SIZE

Bottle 0,75 L

PRODUCTION NOTES

Denomination: Maremma Toscana - Denominazione di Origine Controllata

Grape Variety: 50% Sangiovese, 25% Merlot, 25% Ciliegiolo

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: 7000 kilos per hectare

Breeding and Pruning: Espalier training, spurred cordon pruning

Vinification: Traditional red in stainless steel tanks at controlled temperature of 28 ° C with daily replenishment and deléstage; maceration that lasts for 10 days

Aging: 6 months in cement, 6 months in bottle

TASTING NOTES

Color: Intense ruby, deep, with bright shades

Perfume: Fruity and smooth, with red currant and black berry jam notes

Taste: Round body and silky finish

Aging capacity: 4-5 years

SERVICE NOTES

Suggested Pairings: Cheese, charcuterie and meat

Serving Temperature: 18°C

Recommended Glass: Ballon