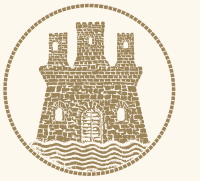




# COL DI LUPO

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.



## PRODUCTION NOTES

**Denomination:** Maremma Toscana - Denominazione di Origine Controllata

**Grape Variety:** Blend Cabernet Franc and Sauvignon, Merlot, Sangiovese

**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:** 10 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

## MADE IN ITALY



## AWARDS



## SIZE

Bottle 0,75 L