

MAGNUM ARGENTIERA DOC BOLGHERI SUPERIORE, TENUTA ARGENTIERA

2006 | Red Wine



Italy, Tuscany

Tenuta Argentiera

Aromas of blackberries, blackcurrants and stones. Full-bodied yet lively and tight with integrated tannins and a long and flavorful finish. Refined and polished - James Suckling

Vinification:

The carefully selected grapes were grown in the estate's best vineyards at altitudes of 180 to 200 m a.s.l.. The different grape varieties were vinified separately; fermentation and maceration took place in stainless steel tanks for about 25/30 days at a controlled temperature never over 28/30°C. The wine was then transferred into mainly new 225 l French oak barriques (Allier and Tronçais) where malolactic fermentation was completed and it was aged for further 18 months. After the blending the wine undergoes further 12 months of bottle fining before the release on the market.

Grape Varieties: Cabernet Franc| Cabernet Sauvignon| Merlot

Classification: DOC Bolgheri Superiore | **ABV:** 14.5% | **Closure:** Natural Cork