

TENUTA
ARGENTIERA
 BOLGHERI

VILLA DONORATICO DOC BOLGHERI

2011



Grape Varieties

30% Cabernet Sauvignon, 30% Cabernet Franc, 25% Merlot, 15% Petit Verdot

Tasting Notes

Intense ruby red with purple highlights. Rich and pleasant fruity aromas of plum, blueberry, morello cherry as well as balsamic notes of mint, eucalyptus, bay leaf and sage and hints of cocoa, nutmeg, pepper and a fine finish of rosemary. A very pleasant taste of fresh plums. Sweet, silky and large enough tannins that contribute together with freshness to make the wine well-balanced. Good structure and long and intense aromatic persistence with a finish of fresh plum.

Climate

After a long and hard winter, with unusually low average temperatures ranging between 0 and 7° C, the spring was marked by abundant rains which continued throughout May. Even during the spring months, the temperatures were below average.

It was only in June that temperatures rose and reached the average seasonal values around 22° C, with a few hot days up to 31° C, which favored plant growth. The subsequent summer months were sunny and very hot, with the exception of 2 days of summer thunderstorms at the end of July, it almost never rained. The last weeks of August were very hot, and the highest temperatures even reached 35° C. Given such a hot and dry August, harvesting began well in advance, as early as August 27. The first grapes to be collected were Merlot grapes from the warmest, most muddysandy plots of land. At the end of the first week of September, Cabernet Franc harvesting began and was followed by that of Syrah. Merlot harvesting from the Crus of the estate ended on September 21. September continued without heavy rainfalls, which sped up harvest times. Cabernet Sauvignon was entirely harvested in the last ten days of the month. This plot-based harvest prevented the withering and over-ripening of grapes even in a hot year like this one. Although the alcohol strength will be higher, the level of phenolic maturity is ideal. Merlot is the variety which has benefited most from the weather in 2011, expressing more intense aromas and an excellent structural quality.

Vinification

The different grape varieties were vinified separately; fermentation and maceration took place in stainless steel tanks for about 20/25 days at a controlled temperature never over 28° C.

The wine has then been transferred into 225 l French oak barriques (Allier and Tronçais) where malolactic fermentation was completed. It was aged for 14 months

in barriques and after the blending at least further 9 months in bottle.

Alcohol: 14,5%



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