

ARGIRIO IGT



WINEMAKING

Maceration on the skins for 18/20 days; alcoholic fermentation at controlled temperature in 1500 litres Oak vats; malolactic fermentation in 225 litre barriques.



REFINEMENT

12 months of ageing in 225 litre barriques, 4 months on cement vats. 12 Months of ageing in bottles.



TASTING NOTES

A great Tuscan wine from Cabernet Franc. Fine and elegant, intense ruby red color with purple highlights. On the nose can be perceived intense aromas of plum's jam and cherry with delicate hints of black pepper, liquorice and cocoa. The palate is powerful and rich with elegant tannin and soft balsamic and mineral notes.

GRAPES: Cabernet Franc

VINE AGE: Planted in 2006

ALTITUDE: 1180 to 1250 f.a.s.l.

EXPOSURE: North-East

SOIL: Clayey-loamy