



ARGIANO



## PRODUCER PROFILE

Estate owned by: André Esteves  
Winemaker: Alberto Antonini  
Total acreage of vine: 126 (51 Ha)  
Winery Production: 350, 000 bts  
Region: Toscana

## BRUNELLO DI MONTALCINO DOCG

### WINE DESCRIPTION

Argiano's Brunello di Montalcino is distinguished by its elegance and its deep ruby red color. It is made with 100% Sangiovese grosso grapes, usually harvested between the end of September and the middle of October, depending on the type of soil, exposure of the vineyards and the climatic trend.

### TASTING NOTES

Deep ruby red color. Elegant and powerful at the same time with inviting perfumes of red berries and clean freshness, complex and balanced. It presents a good concentration on the mid-palate and a persistent aftertaste, with a rounded and voluptuous body, and interesting, silky tannins.

### FOOD PAIRING

Brunello goes very well with red meats, homemade pasta with wild boar sauce, medium seasoned cheese. To fully appreciate its qualities, decant the wine at least one hour before serving.

### VINEYARD & PRODUCTION INFO

Vineyard appellation:	Brunello di Montalcino DOCG
Vineyard size:	22 Ha
Soil composition:	Clay, schist, calcareous and limestone
Training method:	Spurred cordon
Elevation:	300 m a.s.l.
Vines/hectare:	5,500-7,000/Ha
Exposure:	South, South West
Age:	10-50 years
Harvest time:	End of September
First vintage:	1970
Production:	120,000 bottles

### WINEMAKING & AGING

Varietal composition:	100% Sangiovese grosso
Fermentation container:	Stainless steel tanks
Maceration technique:	Cold, for 2-3 weeks
Malolactic fermentation:	Spontaneous in concrete vats
Type of aging container:	Casks and oak barrels (25- 50 HI), plus a short step in concrete vats for stabilization
Length of aging before bottle:	30 months in big casks 22 - 50 HI and 20% in 600 l tonneaux
Length of bottle aging:	1 year

### ANALYTICAL DATA

Alcohol:	14 %
Residual sugar:	<1.0 g/L
Acidity:	5.59 g/L
Dry extract:	30.1 g/L

