



ARGIANO

CANTINA DAL 1580

BRUNELLO DI MONTALCINO D.O.C.G.

Since 1888, Montalcino's finest Sangiovese grapes have been devoted to Brunello di Montalcino, one of the world's most renowned red wines. For its "Brunello" Argiano selects grapes from its noblest vineyard plots, and ages their wine in two types of wood: for the first year in French barriques (225-litres) to reinforce the wine's inherent structure, and then for at least another one and half year in larger Slovenian oak casks (botti) to ensure the wine's concentrated fruit flavours are beginning to soften just as the wine is bottled. Argiano's winemaker feels the combination of fermenting ripe, concentrated grapes at carefully controlled temperatures, coupled with careful ageing in a selection of different oaks, produces red wines that retain the incredible ageing potential for which Brunello di Montalcino is famed, while keeping the wine flavours as vivid, accessible and appetising as possible.

TASTING PROFILE

Argiano's Brunello di Montalcino has an intense ruby-red colour. A good concentration in the mid-palate and a persistent aftertaste, yet round and luscious in body, with silky and interesting tannins. It combines power and elegance and indicates a much promising future. Together with the captivating perfumes of red fruits and the clean freshness, the complexity of the wine proves an optimal balance. Decant the wine for at least 1 hour before drinking for an optimum enjoyment.

CLIMATIC CONDITIONS

Argiano's vineyards are blessed with a fortunate microclimate and enviable position both of which contribute to favourable development of the grapes. The extended vegetative cycle and maturation period are due to the 300m above sea level plateau thus creating cool nights in the summer months. The moderate rainfall in general of Montalcino promotes a better and healthier ripening period, bringing more concentration and flavours to the wine. This combined with the constant and warm winds from the Maremma that cool down the grapes during the hottest days of summer enables a slower ripening period rendering all over favourable conditions. Last but not the least, the close proximity of Argiano to Monte Amiata, one of Tuscany's highest peak that shelters the whole area from bad weather. Consequently, all factors combined enable Argiano to produce year after year high profile wines and consistently good vintages.

WINEMAKING

The Sangiovese-grapes are usually picked from end-September to mid-October, depending on the type of soil, the exposure of the vineyards and of course the climatic courses. The juice is fermented on the grape skins from two to three weeks in stainless steel tanks under controlled temperature. The fermentation time varies from one tank to the other, depending on the different vineyards where the grapes originate from. Once the alcoholic fermentation is finished, the acid-softening fermentation will start naturally, also called Malolactic, a natural process that converts Malic acid into Lactic acid. This second fermentation can last from a few weeks to a few months, depending on several factors such as the temperature of the cellar. This process softens and reduces the acidity and stabilizes the wine naturally, but moreover it gives the wine more depth, complexity and elegance. The wine is aged on the whole for 4 years, of which 2 and half are in oak. Before release in January, the wine is aged further 6 months in bottle.



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