



# ARGIANO

CANTINA DAL 1580

## NON CONFUNDITUR I.G.T.

Non Confunditur's initials N.C., are often thought to refer to Noemi Cinzano, Argiano's longstanding owner. The truth however is 'Non Confunditur' is the Latin term written on Argiano's crest and was the motto of the former owners, the Lovatelli Gaetani d'Aragona family. We baptized this wine as Non Confunditur to honor the prestigious and glorious past of Argiano. Non Confunditur is a unique marriage of both Tuscan and French grapes. Since 2002, NC has taken its place next to the best Tuscan blends.

### TASTING PROFILE

Non Confunditur is a wine that shows definite character, it is full-bodied with soft-tannins and has a long lasting finish. This blend made of Cabernet Sauvignon, Merlot, Syrah and Sangiovese shows exciting power, with the inherent sweetness of the Merlot acting as a bridge between the firm earthiness of the Sangiovese grape, the spicy blackcurrant of the Cabernet and the warm red fruit of the Syrah. The result is a generous, round red wine for early to mid-term drinking with nice aromas of currant and generous fruit flavors, which are versatile enough to develop more depth over several months in bottle.

### 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 harvest begins usually the end of September with Syrah and Merlot, and is completed in the beginning of October with Sangiovese and Cabernet Sauvignon. Each of the four different grape varieties in the blend - Sangiovese, Cabernet Sauvignon, Merlot and Syrah - is fermented in separate tanks in order to preserve their individual characteristics. Before blending, the wine is aged several months in both second passage French barriques and the traditional large Slovenian oak casks, in order to soften the tannins and to harmonize the different flavors of each grape variety. The final blend is made with 40% cabernet Sauvignon, 20% Sangiovese, 20% Merlot and 20% Syrah.



---

#### Argiano S.r.l. Società Agricola

S. Angelo in Colle 53024 Montalcino (Siena) Italia    Tel. +39 0577 844037 - Fax +39 0577 844210  
argiano@argiano.net    www.argiano.net

---