



ARGIANO

CANTINA DAL 1580

ROSSO DI MONTALCINO D.O.C.

Rosso di Montalcino is considered the younger sibling of Brunello. Also made from 100% Sangiovese, it is another expression of Brunello's denomination. Argiano's Rosso di Montalcino is of noble pedigree and originates from the 30 hectare Sangiovese vineyards surrounding the winery. The variety is Sangiovese grosso, a selected clone perfectly adapted to Argiano's terroir. It undergoes the same care as its elder counterpart from the management of the vineyard to the bottling.

TASTING PROFILE

Rosso di Montalcino has an intense ruby-red colour. It is medium-bodied, with good concentration in the mid-palate. The palate is elegant and well-balanced with captivating flavours of red fruits, violet, menthol and earth, all characteristics of Argiano's terroir. A generous wine with smooth and velvety tannins that will please all Sangiovese lovers. Food-friendly, it is a perfect match with red meat, veal, bruschetta and cheese.

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

Rosso di Montalcino is made from 100% Sangiovese grapes. The grapes are hand picked, and each grape arrives intact at the winery by using shallow harvest crates to transport them. The grapes are sorted by hand and placed in stainless steel vats for the alcoholic fermentation. At this time the clear grape juice is fermented on the red grape skins for around two weeks, or three weeks if the grapes come from the best vineyards so as to obtain the best concentration. The Rosso di Montalcino completes a second, acid-softening fermentation (which all red wines undergo), and is then aged in French oak barrels of second use and larger Slovenian oak casks until bottling in the following autumn. Argiano's winemaker describes the Rosso di Montalcino as being fresh, lively, and full of "easy-to-enjoy" but generous fruit flavours, which are versatile enough to develop more depth over a few years in bottle.



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