



TRIALTO

Wines of People, Place and Time*

ARGIANO


Brunello di Montalcino 2015

\$69.99*

* Suggested retail price



ARGIANO
CANTINA DAL 1980

 In conversion

	Product code	758990
	Format	6x750ml
	Listing type	Special Order
	Status	Available
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
	Region	Tuscany
	Appellation	Brunello di Montalcino
	Varietal(s)	Sangiovese 100 %
	Colour	Red
	Sugar	Dry

ABOUT THIS WINERY

Argiano is a beautiful estate in the southern western portion of the Brunello di Montalcino DOCG. The estate has a long history of excellence in the region and is reaching new heights under new ownership. The 120 ha property follows the traditional Tuscan model of mixed land use featuring vineyards, olive groves and woodlands. Argiano produces brilliant examples of Brunello and Rosso di Montalcino as well as Super Tuscan IGT wines.

TASTING NOTES

On the nose, very evident notes of plum and morello cherry typical of Brunello, but also a light spiciness, with well-integrated oak and tannins. On the palate it expresses a great vivacity and energy.

PRODUCT NOTES

Grapes were sourced from vineyards upwards of 60 years of age. This vintage experienced an average cold and dry winter. Spring had good rainfall and below average temperatures. A very hot summer followed which allowed for consistent grape maturation thanks to water reserves.

PRODUCTION NOTES

Spontaneous fermentation occurred for about 2 weeks in stainless steel tanks at a controlled temperature. Maceration followed to extract colour, and malolactic fermentation in concrete tanks. Aged for approximately 30 months in Slavonian oak barrels of varying sizes. Long aging in bottle



- 97 Points -
Decanter World Wine Awards

- 95 Points -
James Suckling

- 95 Points -
The Province

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