


ARGIANO

Brunello di Montalcino 2017

\$126.31*

* Suggested retail price

 In conversion

	Product code	615120
	Format	6x750ml
	Listing type	Private Retail - 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

The nose is broad and complex, yet clean and fresh, with classic hints of red fruit mixed with notes of aromatic herbs and spices. In the mouth, the wine is broad, robust, and savory, with silky tannins and a long, fresh finish.

PRODUCTION NOTES

Since 1580, the wine cellars at Argiano have been renowned for its great Tuscan wines. Brunello di Montalcino is Argiano's soul and identity: elegant, fine, and at the same time, full-bodied and built for aging, this wine is always made of 100% Sangiovese from soils composed of marl, ancient clay with high-level of limestone, planted at an altitude from 280 to 310 meters a.s.l. The vines range in age from 60 to 12 years old, trained in spurred Cordon, and farmed with organic methods, yielding ...



- 94 Points -
Wine and Spirits
Magazine

- 94 Points -
James Suckling

- 93 Points -
Wine Align

MELANIE ELDRIDGE
(204) 794-7277
Manager, Manitoba and
Saskatchewan