

ARGIANO

Brunello di Montalcino 2015

The Province

95 POINTS

Argiano Brunello is made with 100 per cent Sangiovese grown on ancient clay with a high-level of limestone at 280 to 310 meters. The vines range from 12 to 60 years old are organically farmed at very low yields. The vintage is a superstar and one to invest in for the long term. The ferment is all stainless steel, but the malolactic take place in concrete followed 30 months of aging in Slavonian oak barrels of varying capacity (10/15/30/50 Hl). The work of Antonini is felt here even at 14.16 per cent alcohol, where the balance and elegance of this Brunello waft through its powerful structure with ease. In 2015 the nose is a symphony of ripe red fruits, think plums or cherries, perfect spicing and a big dollop of deliciousness. It is the real thing and will be for decades.

- Anthony Gismondi, August 2020

About The Province

The most read daily newspaper in British Columbia. Daily coverage of Vancouver B.C. and Canada news, sports, business, entertainment, editorials, columns, and more. The Province newspaper has been a vital part of the community since 1898. It has special responsibilities to the community and its people, and the newspaper takes those responsibilities very seriously. It sponsors and supports many charitable, cultural, educational and sporting events throughout the year, and makes donations to a number of community causes.



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