



TRIALTO

*Wines of People, Place and Time**

ARGIANO

Solengo 2018



94 POINTS

Solengo is an IGT Toscana red blending cabernet sauvignon, petit verdot, merlot, and sangiovese, grown at 280 to 310 meters, over marl and ancient clay, with a high proportion of limestone. The two-decade-old plus vines are organically farmed and low-yielding. 2018 was up and down as a growing season, but it ended dry with large temperature swings between day and night, allowing for ideal maturation. Argiano's star continues to rise, and the latest Solengo is no exception, flaunting its power and SuperTuscan status with bright blueberry and balsamic with a mineral, salty, fresh finish. Age for 10 to 20 years with ease. The grapes are fermented separately, spending about 20 days on the skins and going through a malolactic fermentation naturally in cement tanks. Finally, it spends 18 months in French barrique made especially for Solengo, with 60 percent new oak and the remainder in one-year-old barrels. In 2018 Solengo presents with fine balance, offering a harmony of flavours that would make Giacomo Tachis, its founder, proud.

About Gismondi on Wine

Anthony Gismondi is one of North America's most influential wine critics. Both a writer and broadcaster he is currently in his 25th year as wine columnist at the Vancouver Sun where his twice weekly wine columns and videos are seen by one million readers a week. His comprehensive and busy wine review website www.gismondionwine.com features over 20,000 tasting notes and attracts over a half million visitors a month from some 70 countries. He is also the co-host of the longest running, weekly, wine and food show in Canadian radio: The Best of Food and Wine. The show airs in prime time every Thursday evening from 6-7pm Pacific on CISL 650am.

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