



ARGIANO

Brunello di Montalcino DOCG

Toscana

Owner: Andre Esteves
 Website: www.argiano.net
 Winemaker: Hans Vinding-Diers
 Type: Red
 Varietal: 100% Sangiovese Grosso

2004 is the first vintage fully made by winemaker Hans Vinding-Diers, who took over for Giacomo Tachis in 2003. Vinding-Diers took the time to harvest and vinify each plot separately in order to study the vineyards and understand the needs and strengths of each area.

In the winery, he decided to adopt foreign methods to tame the tannins inevitably found in Sangiovese. He took the "crusher" part out of the de-stemmer/crusher machine in order to work with full grapes. Because Sangiovese has such thin skin, strong tannins and very little fruit, Vinding-Diers does a "cold soak" at very low temperatures with whole grapes prior to fermentation (rather than post-fermentation) to promote semi-carbonic maceration. These techniques result in fruitier wines with softer tannins, making the wine accessible at an earlier age.

Vineyard Location: Montalcino

Orientation: South

Elevation: 980 ft

Trellising: Cordon speronato

Soil: Marley limestone, clay

Vinification

Vineyards are picked and vinified separately. The bunches are de-stemmed, but not crushed. In a cold-soak for 5-6 days, the grapes start to macerate within themselves prior to the fermentation, thus creating an explosion of flavors. Fermentation using natural yeasts lasts for about two and a half weeks at low temperatures of no more than 82°F.

Aging Process

Aged the first year in French oak barriques to reinforce the wine's inherent structure; aged at least an additional year in larger, Slovenian oak casks. The wine is then aged in cement for 8-12 months before bottling. Bottle refined at least six months before release.

Tasting Notes

Color: Intense, ruby red

Bouquet: Red fruit

Flavor: Full-bodied and complex; strikes balance between power and elegance

Pairings: Grilled, roasted, and stewed red meat as well as game and duck.

Alcohol Content: 14%

Serving Temperature: 57-61°F

Production: 110,000 bottles

