



## ARGIANO

### Suolo Rosso Toscano IGT

#### Toscana

Owner: Andre Esteves

Website: [www.argiano.net](http://www.argiano.net)

Winemaker: Hans Vinding-Diers

Type: Red

Varietals: 100% Sangiovese Grosso

Suolo is produced out of Sangiovese Grosso from the vineyard Vignoni, the oldest vineyard at Argiano, and from Oliviera, one of Argiano's younger vineyards. As a result, Suolo shows a unique synergy between young and old vines while exploring the great complexity of Argiano's terroir. To maximize grape concentration, at the end of July a rigorous bunch selection is applied to the vines, leaving on four or five of the healthiest bunches on each vine.

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**Vineyard Location:** Vignoni (oldest vineyard planted in the 1966) and Olivera (young vineyard planted in 1989)

**Orientation:** South

**Elevation:** 980 ft

**Trellising:** Spurred cordon

**Soil:** Limestone clay

#### Vinification

Sangiovese, de-stemmed but not crushed, fermented in temperature-controlled tanks using indigenous yeasts. Maceration lasts for 21 days at a strictly controlled temperature. Right after the drawing off, the wine is transferred for the malolactic fermentation into small new French oak casks.

#### Aging Process

Great care is taken in wood selection for the barriques. Only wood of the finest grain from the central part of the oak tree is used to ensure an optimum maturation and exemplary tannin extraction. Aged 16 months. During the initial period various battonages are conducted to add complexity and suppleness to the wine. The wine is bottled without further filtration, but by simple decanting, and is bottle refined for a year to complete its bouquet.

#### Tasting Notes

**Color:** Intense ruby

**Bouquet:** Persistent nose of dark fruits

**Flavor:** Smooth and silky with well-integrated oak; long-lasting finish with hints of balsam, earth and lingering fruit

**Alcohol Content:** 14.5%

**Serving Temperature:** 57-61°F

**Production:** 3,500 bottles

