



ARGIANO

SOLENGO 2002 I.G.T.

Organoleptic features

Solengo is a modern and well balanced wine. Its colour is intense, deep ruby to purple. The nose is captivating, rich and dense, full of ripe fruits and sweet spicy aromas. The palate finds remarkable structure tempered by silky tannins. Concentrated aromas of berries and chocolate make the aftertaste last for minutes.

Alcoholic content: 13,5%

Acidità totale: 5,60 g/l

Poliphenolic content: 3,05 g/l expressed as gallic acid

Total dry extract: 33,30 g/l

Climatic course

The Argiano harvest of 2002 was certainly not an easy one. As a consequence of the difficult climatic course, continuous controls in the vineyards and a more severe grape selection were necessary. Although spring was rather promising and summer started with high temperatures, July and August were full of rain. Nevertheless, during harvest, a short period of sunny weather resulted in ripe and healthy grapes. The quantity of harvested grapes was much reduced when compared with more favourable vintages, but the quality of the grapes was never reduced.

Origin of the wine

Besides Brunello, Solengo is the expression of Argiano's viticulture. Because of the particular microclimate present in Argiano, it is possible to plant grape varieties that are not in the tradition of Montalcino, such as Cabernet Sauvignon, Merlot and Syrah.

Vinification

The grapes were fermented separately and vinification included 16 days maceration on the skins for Cabernet Sauvignon, 14 days for Merlot and 12 days for Syrah. Malolactic fermentation was fast and easily achieved. Finally, a wonderful blend was created (33% of each variety) encompassing the unique characteristics of each variety.

Ageing

After malolactic fermentation the wine started its ageing period by the end of January in new French oak barriques for 14 months. Fining and filtration were not necessary. After a simple settling of the wine, the final bottling took place to allow the further completion of the bouquet.



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