PODERNUOVO
A PALAZZONE
GIOVANNI BULGARI

Argirio 2023



IGT TOSCANA

Grapes: Cabernet Franc

Size: 6 hectares

Training System: Spurred cordon e guyot

Soil: Clayey with limestone stripes

Production: 50 Ql. per hectare

Wine making process: Soft pressing of the grape bunches, some of the berries are kept intact to obtain a partial carbonic maceration to enhance the varietals hints.
Alcoholic fermentation and maceration in wooden tanks opened on top, from 20 to 35 days, two remontage per day.
Malolactic fermentation in 225 litres barrique; ageing from 12 to 18 months in new and old barrique. Blending in concrete vats from 4 to 6 months, filtration and bottling.

TASTING NOTE:

Argirio has an intense ruby red colour with purple reflections. On the nose prevail the typical hint of Cabernet Franc: a fantastic well ripen: green pepper followed by dark fruit berries, balsamic notes such as rosemary and marjoram, the closing shows aging notes such as: dark chocolate and boiserie.
It is a full body wine, with very smooth and elegant tannins, the pleasant minerality support the structure and helps this Tuscan Cabernet Franc to result very well balanced and elegant. Long aftertaste

Drinking window: +15 years

95 PTS JAMESSUCKLING.COM
Jancis Robinson 17 points
Vinum 93 points
92 PTS
Guida Bio