



TENUTA ARGENTIERA VILLA DONORATICO 2017

D.O.C Bolgheri Rosso | Methuselah 6L

Villa Donoratico Bolgheri D.O.C Rosso 2017 is a wine of rich and silky taste made with Merlot, Cabernet Sauvignon, and Cabernet Franc grapes coming from the best sites of the vineyards, which are located 30-80m above sea level. The grapes were carefully handpicked and vinified separately; the fermentation and maceration took place over approximately 25 to 30 days in steel tanks with a temperature of 28/30° C. After the malolactic fermentation, 80% of the wine is aged in 500-liter French and Austrian oak tonneaux, while the remaining 20% is aged in 225-liter French oak barriques. Finally, the wine is refined in the bottle. Composition 50% Cabernet Sauvignon 30% Merlot 15% Cabernet Franc 5% Petit Verdot

Tasting notes

Color

Deep, intense, rich ruby red with purple hues.

Aroma

The nose reveals fruity aromas of cherries, plums and dark berries. Accompanied by spicy notes of black pepper, nutmeg, tobacco and juniper, complete the profundity of the rich bouquet.

Taste

On the palate, intense and creamy flavours emerge, fresh plum followed by mineral undertones and distinctive tannins accompanied by liquorice and wild berries. Argentiera Doc Bolgheri Superiore is a wine of enormous versatility, it goes well with roasts, red meat as well as game and medium mature cheeses.

Finish

This wine has a balanced, smooth and round finish. Hints of mint are rounded off by a touch of chocolate and tobacco. As a result, the final tannins are supple and counterbalance the acid structure of the alcohol.