

# Argiano

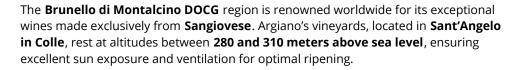
#1 on the Wine Spectator Top 100 Wines of 2023! Immerse yourself in the timeless elegance of Tuscan Sangiovese with the Argiano Brunello di Montalcino 2018. This is a Brunello for discerning palates, seeking the quintessential expression of this noble grape.



# Brunello di Montalcino 2018

Tuscany, Italy

## Region and Vineyards



The soils are rich in marl and ancient clays with a high concentration of limestone, contributing to the wine's distinctive minerality. The vines, aged between 12 and 55 years, are cultivated organically using the spurred cordon and guyot training systems. Yields are carefully limited to preserve quality.



The **2018 vintage** experienced varied climatic conditions, including frost in early spring, substantial rainfall in May, and cooler July temperatures that delayed the vines' phenological stages. A favorable **north wind in September** ensured healthy, concentrated grapes.

Harvesting took place in early October. The winemaking process began with a **pre-fermentation cold maceration** for four days, followed by a three-week fermentation in **steel and natural cement tanks** at temperatures below **26°C**. Malolactic fermentation occurred in concrete tanks, enhancing the wine's texture and balance.

The wine aged for **approximately 30 months** in **Slavonian and French oak barrels** of various capacities (10 to 50 hectoliters). After bottling in April and May under **auspicious lunar phases**, the wine underwent extended bottle aging to refine its character.



Alcohol:14,00 %

Composition: 100% Sangiovese







# Brunello di Montalcino 2018

### **Tasting Notes**

- Color: Deep ruby with garnet reflections.
- Aroma: Fresh and complex, featuring notes of **red fruit**, subtle **balsamic hints** , and **meaty undertones** that add depth.
- **Palate**: Structured and vertical, with **strong yet silky tannins**, a vibrant acidity, and a distinctive **sapidity** that makes the wine highly gastronomic.

#### Did You Know?

The meticulous attention to the lunar calendar during bottling highlights Argiano's commitment to biodynamic practices, connecting their winemaking process with natural rhythms.

### Wine Pairing Ideas

- **Wild boar ragu with pappardelle**: The wine's structure complements the rich, gamey flavors of the dish.
- **Aged Parmigiano-Reggiano**: Its saltiness enhances the wine's sapidity and fruity depth.
- **Braised lamb shank**: The tannins balance the lamb's richness, while the balsamic notes harmonize with slow-cooked herbs.
- **Porcini mushroom tart**: The earthy flavors pair perfectly with the wine's complexity and minerality.



#### Wine Enthusiast (WE): 97 Points (2018)

Like a good Valentine's Day party, everything is shades of red on the vibrant, sanguine nose, from strawberries and cranberries to savory notes of pennies, brick and crisp leather. Citrus joins the cranberries on a bright, acidic palate, but a meaty, bitter finish creates balance. Dynamic fruit stands up to authoritative, unapologetic tannins. (DC) (11/2023)



#### Wine Spectator (WS): 95 Points (2018)

Rose, strawberry and cherry aromas and flavors are the main themes in this red, along with wild herb, mineral and cut hay accents. Racy and full of energy, with a long, saturated finish. Best from 2025 through 2042.



#### Wines & Spirits (W&S): 94 Points (2018)

Scents of fresh rose petals unfurl in the glass, signaling a high-toned Brunello that is packed with tangy red cherry and berry flavors. There's plenty of power and depth here, but also a delicacy in the intense floral aromas and finely honed tannins that combine immediate appeal with excellent aging potential.



