

Argiano

Argiano Solengo Toscana IGT 2021 is a bold and refined Super Tuscan , blending international varietals with Tuscan charm, delivering a wine of remarkable complexity and elegance.

ARGIANO
CANTINA DAL 1580



Alcohol :14,50 %

Composition: 60% Cabernet Sauvignon, 15% Merlot, 15% Petit Verdot, 10% Sangiovese

Solengo Toscana IGT 2023

Tuscany, Italy

Region and Vineyards

Solengo is produced in the **Toscana IGT** denomination, hailing from the historic **Argiano estate** in Montalcino. The vineyards are planted at an altitude of **280–310 meters**, benefiting from a Mediterranean climate and substantial day-night temperature swings. These conditions contribute to the wine's aromatic complexity and vibrant acidity.

The soil composition includes **marl and ancient clay** with a high concentration of limestone, lending minerality and structure to the wine. The vines, aged between **15 and 22 years**, are organically farmed and trained using the **spurred cordon** system, ensuring low yields and high-quality grapes.

Winemaking

This vintage experienced a mild winter and infrequent rainfall, building a good water reserve. An April frost and a torrid summer tested the vineyards, but careful farming practices allowed the vines to thrive. Cool nighttime temperatures during the summer preserved acidity and enhanced grape quality.

The wine is crafted from a blend of **60% Cabernet Sauvignon**, **Merlot**, **Petit Verdot**, and **Sangiovese**. Each variety underwent **separate fermentation** with a maceration period of about **20 days** to extract optimal flavor and color. Malolactic fermentation occurred in **cement tanks**, preserving freshness and purity. The wine was aged for **18 months in French barriques**, with **60% new oak** and **40% second-use barrels**, achieving harmony and complexity.

Tasting Notes

- **Color**: Deep ruby with purple reflections.
- **Aromas**: Intense bouquet of **berries**, **dark chocolate**, and hints of **spice**, complemented by a delicate oak influence.
- **Palate**: Full-bodied with velvety, dense tannins and a long, persistent finish. The flavors of ripe black fruit, cocoa, and fine spice are balanced by vibrant acidity and a structured backbone.

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Did you know?

The name **"Solengo"** translates to "lone wild boar" in Tuscan dialect, symbolizing the wine's bold and untamed character, a tribute to the region's natural beauty and wildlife.

Wine Pairing Ideas

- **Grilled ribeye steak with rosemary**: Enhances the wine's tannins and robust flavors.
- **Wild boar ragù with pappardelle**: Matches the wine's savory and spiced profile.
- **Roasted lamb with garlic and herbs**: Complements the wine's rich texture and depth.
- **Aged Pecorino Toscano cheese**: Balances the wine's vibrant acidity and bold character.