



PODERNUOVO
A PALAZZONE
DI GIOVANNI BULGARI

ARGIRIO

IGT 2016

The quest for excellence and love for nature has always been a passion of the Bulgari family and has brought about intense research and development of the different potentialities of the local terroirs, which have generously given back three different qualities of harmonious red wines. Giovanni Bulgari, chief executive of Podernuovo and the creative soul of this venture, is naturally drawn to all environmental issues, and considers respecting nature an essential element while creating his wine. Finding a balance and harmony by reducing carbon dioxide while processing the grapes is the company's objective. The Podernuovo estate is located in the hamlet of Palazzone, in the municipality of San Casciano dei Bagni, on the border between Lazio and Umbria. Podernuovo is in a protected triangle within Tuscany, where the land is still cultivated, and mankind has respected the balance of environment and territory, as well as its ancient farming traditions.

Argirio is a Cabernet Franc whose name comes from "argilla" which translates into "clay soil".

GRAPES VARIETIES: 93% Cabernet Franc, 7% Cabernet Sauvignon.

TRAINING SYSTEM: Spurred cordon and guyot.

SOIL: Clayey with limestone stripes.

HARVEST: First half of October.

ALCOHOL CONTENT: 14.5% by volume.

EAN CODE: 8 056736 98010 1

VINIFICATION: Maceration on the skins for 18/20 days; alcoholic fermentation at controlled temperature in 1500 litre oak vats; malolactic fermentation in 225 litre barriques; 12 months of aging in 225 litre barriques. 4 months on cement vats and 12 months of aging in bottles.

TASTING NOTES: A great Tuscan wine from Cabernet Franc. Fine and elegant, intense ruby red color with purple highlights. On the nose can be perceived intense aromas of plum's jam and cherry with delicate hints of black pepper, liquorice and cocoa. The palate is powerful and rich with elegant tannin and soft balsamic and mineral notes.

FOOD PAIRING: A great choice to match with beef, lamb, veal, poultry, and cured meat.

SERVING TEMPERATURE: 16-18 °C.

