

ARGIANO Suolo 2016

Decanter

95 POINTS

Argiano's oldest site, Vigna del Suolo boasts 65-year-old vines of very rare Sangiovese clones. Recent soil mapping with Chilean specialist Pedro Parra has also revealed significant limestone underpinnings in the vineyard. The 2016 sports a smoky, earthy, dusty nose punctuated by dried fennel. Ripe, chalky tannins are currently front and centre, needing time to cede, while sun-soaked berries underneath speak unabashedly of its southern origins. There is much lurking in this textured, packed Brunello, including orange, mint and a twist of salty sea air.

Drinking Window 2024 - 2038

- Michaela Morris,



SYLVAIN GUILBAULT (450) 275-1346 Sales Manager

ANDRÉA MATHURIN (581) 996-1514 Est du Québec LÉA FIGOLI (450) 822-1363 Montréal Est & Lanaudière

FRANÇOIS LAROUCHE (438) 833-4816 Center of Quebec KARL DYKHUIS (514) 346-2801 Ouest-de-l'Île, Laval, Sud-Laurentides & Outaouais

ARNAUD BÉNIER (514) 549-7689

JEREMY ROUSSIN (819) 212-4520 Montérégie, Estrie & Centre du Québec