



PODERE IL PALAZZINO ARGENINA

2020 Chianti Classico Gran Selezione DOCG

Argenina 2020 is the Gran Selezione expression of Podere il Palazzino, grown in Monti in Chianti within the Gaiole area. It is made from Sangiovese and reflects a warm, concentrated vintage with enough freshness to keep the wine upright and precise. **WINEMAKING:** The wine is matured in used barriques and large casks, then bottled unfiltered. It carries 14.5% volume and is built for the table rather than for a simple aperitif pour. **SERVING:** Open from 2025, with its best window from 2027 to 2035. Serve at 17 to 18°C after a short decant with bistecca alla Fiorentina, wild boar ragù, roast lamb, or aged Pecorino Toscano. A 30 minute decant is useful in the first years.

Tasting notes

Color

Deep ruby with garnet highlights.

Aroma

Black cherry, plum and dried fig, with rose petal, mint, white pepper and a stony lift.

Taste

Broad and layered, with velvet tannins, ripe red fruit, bright acidity and measured savoury spice.

Finish

Long and firm, with dark cherry, fine tannin and a clean mineral line.

PODERE IL PALAZZINO The Sderci family works from Monti in Chianti, in the Gaiole sector of Chianti Classico, where tuffaceous sandstone gives the estate a clear territorial identity. Farming has been in family hands since the nineteenth century. Today the property is certified organic and remains deliberately artisanal: hand harvesting, spontaneous fermentations, indigenous yeasts, and bottlings made without fining or filtration when the wine allows it.