



FLOR SILVESTRE

BALESTRA ZINGARETTI HNOS.

DATA SHEET SANGIOVESE

LINE: TIEMPO INFINITO

NUMBERED BOTTLES

HARVEST METHOD: Manual.

VINEYARD: We grafted an old Cabernet Sauvignon vineyard with cuttings taken from a Sangiovese vine brought from Italy in the 1960s by an immigrant in his suitcase. Today, we have 1.3 hectares planted with this original material.

SOIL CHARACTERISTICS: Sandy soil. Fresh in the first 80 cm, with a sandy texture and good drainage, then becoming very stony with clasts up to 30 cm. Small whitish crusts appear, typical of a channel-edge profile.

WINEMAKING METHOD: Produced through micro-vinifications, where clusters are carefully selected for this wine. It is aged for 12 to 15 months in third- and fourth-use barrels, after which the best barrels are chosen for bottling. The wine then rests for 6 months in bottle before release.

TASTING NOTES: A deeply colored wine with a fruity, spicy, and highly complex aromatic profile. On the nose, it offers a refined bouquet of red and black cherries, sour cherry, dried herbs, and subtle currant leaf, alongside cedar and vanilla. On the palate, it shows well-defined tannins, bright acidity, and delicate spicy notes that make it a memorable wine with great aging potential.

"The transfer is the moment when knowledge transcends time and becomes infinite. We are what we were taught and the expertise is kept alive in our vineyards. We are the fourth generation in the Uco Valley and we come from countless generations that used to work with vineyards back in Italy."



Winemakers: Ag. Engineer Agustín Balestra Zingaretti

Viticulturists: Santiago Balestra Zingaretti

Agustín Balestra Zingaretti