Poggio Antico
Montalcino

2022
Lemartine

I.G.T. Toscana

Altitude: 480 m a.s.l. (1574 ft).

Vine training: spurred cordon and guyot.

Grape Varietals: Cabernet Sauvignon and Sangiovese.

Winegrowing: Organic and sustainable farming. Green manuring and cover cropping are applied as needed to balance nutrients, improve porosity, and reduce erosion. Pruning is tailored to vineyard age, soil type, vigor, and exposure to minimize stress and enhance longevity. Copper, sulfur, and natural antagonists combat pathogens. Natural manure boosts soil vitality, and plant fortifiers strengthen vines' defenses.

Harvest: Hand-picked grapes between September 16th and October 12th**.**

Harvest Notes: The cold winter and spring (with temperatures below average) led to a slow budbreak. Abundant rainfall during the growing season allowed the vines to reach the right balance and accumulate a high level of polyphenols, ensuring optimal ripening. Finally, the significant temperature variations in September and October enhanced the phenolic expression of each individual vineyard.

Vinification: The two varieties were harvested and vinified separately in truncated vats. Both fermentations were carried out in low temperatures (22-23°C max) and were quite regular; long maceration then followed.

Aging: Sangiovese and Cabernet Sauvignon were blended immediately after harvest and left to age for 12 months in 225-L French barriques prior to bottling.

Bottling: August 2025. Unfiltered wine.

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