



Poggio Antico



2014 Madre I.G.T. Toscana

ABV: 14.0%

Total Acidity: 5.6g/L

Grape Variety: 50% Sangiovese,
50% Cabernet Sauvignon

Fermentation Notes: As is our usual practice, the two varieties were harvested and fermented separately. Both fermentations were quite fast, lasting 7 days for the Sangiovese, and 7 days for the Cabernet Sauvignon. The Sangiovese reached a maximum temperature 26°C, while the Cabernet Sauvignon reached a maximum of 25°C.

Aging: Both the Sangiovese & Cabernet Sauvignon were aged separately in 500L French Tonneaux for 18 months. Blended prior to bottling and then refined for 4 months prior to release.

Harvest Date: September 29th – October 15th

Harvest Notes: 2014 was a difficult growing season with lots of rain, hail storms, and below average temperatures which resulted in widespread downy mildew. Late September brought lots of sun and above average temperatures which tempered an otherwise inauspicious vintage.