



Poggio Antico



2015 Lemartine I.G.T. Toscana

ABV: 14.5%

Total Acidity: 5.7g/L

Grape Variety: 50% Sangiovese,
25% Cabernet Sauvignon,
25% Petit Verdot

Fermentation Notes: Long fermentation & extended maceration were employed to achieve proper phenolic concentration. The fermentation of both the Petit Verdot and Cabernet Sauvignon each lasted for 8 days, while the Sangiovese took 10 days to reach completion.

Aging: The Petit Verdot was aged for 8 months in 225L French oak barriques, while the Cabernet and Sangiovese were both aged for 8 months in 500L French oak Tonneaux. After which, they were blended and refined in bottle for a further 4 months.

Harvest Date: September 22nd – October 7th

Harvest Notes: After an inconsistent spring, the summer was very hot and dry, resulting in small berry size and thus great concentration in the finished wine. Thankfully, well-timed rains ensured good flavor development without vine stress.