



Poggio Antico



2015 Madre I.G.T. Toscana

ABV: 14.0%

Total Acidity: 5.9g/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 regular, lasting 10 days for the Sangiovese, and 9 days for the Cabernet Sauvignon. The Sangiovese reached a maximum temperature 30°C, while the Cabernet Sauvignon reached a maximum of 28°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 22nd – October 7th

Harvest Notes: A rainy winter helped accumulate reserves of groundwater for the mild spring and very hot summer that followed, resulting in small berry size with thick skins, and thus great concentration in the finished wine.

Awards: 94+ Points – Robert Parker

93 Points – James Suckling