



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: 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.