



Poggio Antico



2016 Lemartine I.G.T. Toscana

ABV: 14.5%

Total Acidity: 5.8g/L

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

Fermentation Notes: The fermentation period was quite long in 2016. The Petit Verdot reached a maximum temperature of 26°C, while the Cabernet reached 28°C, and the Sangiovese achieved the highest fermentation temperature (max. 30°C).

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 27th – October 12th

Harvest Notes: A five star vintage with a classic Mediterranean growing season. The start was cool and wet, with good flower set but below average temperatures. This resulted in a reduction in the final yields. In July, the weather took a dramatic turn and became quite hot and dry. August and September rains brought relief to the vines. A warm fall with cool nights ensured good flavor development and ripe phenolics.