



Poggio Antico



2016 Madre I.G.T. Toscana

ABV: 14.5%

Total Acidity: 5.7g/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 Sangiovese, and 9 days for Cabernet Sauvignon. The Sangiovese reached a maximum temperature 30°C, while the Cab. Sauvignon reached a max. 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 five-star vintage with a classic Mediterranean growing season. The start was cool with little rainfall, slightly below average temperature but with a good flower set. Summer time was quite hot with good temperature shift between daytime and nighttime. Light rainfall and fall of temperatures in September resulted in perfect ripening together with freshness and fantastic phenolic maturity.