



Poggio Antico



2017 Madre I.G.T. Toscana

ABV: 14.5%

Total Acidity: 5.65g/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 8 days for Sangiovese, and 7 days for Cabernet Sauvignon. The Sangiovese reached a max. temperature 28°C, while the Cab. Sauvignon reached a max. of 27°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 5th – September 22nd.

Harvest Notes: Despite the dry weather and it being one of the hottest summers in decades, maturation continued in a regular way thanks to large water reserves (accumulated during the winter) and the high altitude of our vineyards. All of these factors made 2017 a vintage to be discovered, with good concentration and expressive fruit character.