

# 2018

## Lemartine

I.G.T. Toscana



**Altitude:** 480 m a.s.l. (1574 ft)

**Vine training:** spurred cordon and guyot.

**Grape Varietals:** Sangiovese, Cabernet Sauvignon and Petit Verdot

**Winegrowing:** The agronomic practices follow the essentials of a sustainable agriculture. Cover cropping is only carried out as needed, thanks to the symbiotic nature of the ecosystem that has developed in the vineyard.

**Fermentation Notes:** The Fermentation period was quite regular in 2018. The Petit Verdot reached a max. temperature of 25°C, Cabernet Sauvignon reached 26°C and Sangiovese achieved the highest fermentation temperature (max. 28°C)

**Aging:** The Petit Verdot was aged for 8 months in 225L French Oak Barriques, Cab. Sauvignon and Sangiovese were both aged for 8 months in 500L French Oak. After which, they were blended and refined in bottle for 4 months.

**Harvest Date:** September 20<sup>th</sup> - October 4<sup>th</sup>

**Harvest Notes:** Following several snowfalls, winter has been one of the coldest in recent decades. The 2018 vintage experienced a very cool and windy climate, registering temperatures below average even during summer. This led maturation to last throughout September and benefit from the remarkable diurnal temperature variation which enhanced the fruitiness and elegance of our wines.