



Poggio Antico
Montalcino



2017

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 fast in 2017. 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 20th - October 4th

Harvest Notes: Despite the extreme drought in one of the hottest summers of recent decades, maturation has been balanced thanks to the ample water reserve (gathered during the winter) and the high altitude of our vineyards. All these factors have contributed to enhancing Poggio Antico's terroir, thus obtaining the right concentration, very healthy grapes with ideal ripeness. A vintage to be explored, with good concentration and expressive fruit character.