

2017 Madre I.G.T. Toscana



Altitude: 470 m a.s.l. (1541 ft)

Vine training: spurred cordon and guyot.

Grape Varietals: Cabernet Sauvignon and Sangiovese

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 two varieties as usual were harvested and vinified separately. Both fermentations were quite regular, lasting 8 days for Sangiovese, and 7 days for Cabernet Sauvignon. The Sangiovese reached a max. temperature of 28°C while the Cabernet Sauvignon reached a max. of 27°C.

Aging: Sangiovese and Cabernet Sauvignon were aged separately in 500-L French oak tonneaux for 18 months. The varieties were blended before bottling and then refined for another 4 months in bottle.

Harvest Date: September 5th - September 22nd

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.