

Poggio Antico
Montalcino



2021 Madre

I.G.T. Toscana



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

Soils: Mix of deep soils, rich in clay and good water capability.

Vine training: spurred cordon and Guyot.

Grape Varietals: Cabernet Sauvignon and Sangiovese.

Winegrowing: Organic and sustainable farming. Green manuring and cover cropping are applied as needed to balance nutrients, improve porosity, and reduce erosion. Pruning is tailored to vineyard age, soil type, vigor, and exposure to minimize stress and enhance longevity. Copper, sulfur, and natural antagonists combat pathogens. Natural manure boosts soil vitality, and plant fortifiers strengthen vines' defenses.

Harvest: Hand-picked grapes between September 18th and October 12th.

Harvest Notes: The cold winter and spring (with temperatures below average) led to a slow sprouting. Abundant rains during the growing season allowed the plant to reach the right balance, an indispensable condition to accumulate a large amount of polyphenols and to get a perfect ripeness. Lastly, the strong temperature shifts during September and October, enhanced the phenolic component of each single vineyard.

Fermentation Notes: The two varieties were harvested and vinified separately. Both fermentations were regular, featuring long macerations and delicate extractions to enhance the remarkable phenolic potential.

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 aged for another 4 months in the bottle.

Bottling: December 2024. Unfiltered wine.