



Poggio Antico

Montalcino



2018 Madre

I.G.T. Toscana

ABV: **14.0%**

Total Acidity: **5.5g/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 regular, longer than usual as temperatures were intentionally kept low (max. 23°C)

Aging:

Both Sangiovese and Cabernet Sauvignon were aged separately in 500 liters French tonneaux for 18 months. Blended prior to the bottling and long maturation in bottle.

Harvest Date:

October 5th – 10th.

Harvest Notes:

One of the coldest winters in the recent decades, followed by a rainy spring and summer with temperatures below average, led to an extension of the vegetative life span. Nevertheless, the ripening progressed correctly throughout September thanks to a mild, cool and breezy weather which enhanced the fruitiness and elegance of our wines.