



Poggio Antico

Montalcino

2019 Madre

I.G.T. Toscana

ABV: **14.0%**

Total Acidity: **5.8g/L**

Grape Variety: **50% Sangiovese,
50% Cabernet Sauvignon**

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.

Harvest Date:

October 17th – 21th.

Harvest Notes:

the snowy winter and the mild spring have allowed for a regular and optimal vegetative development. During the fairly hot summer season, phenolic substances were abundantly accumulated in the berries. Maturation lasted until October, enjoying favorable weather featuring distinct diurnal temperature variation. These elements yielded remarkably elegant grapes characterized by an excellent tannic structure. An utterly superb vintage!

