



Poggio Antico
Montalcino



2019 Lemartine

I.G.T. Toscana

ABV: **14.0%**

Total Acidity: **5.8g/L**

Grape Variety: **70% Sangiovese,
30% Cabernet Sauvignon**

Fermentation Notes:

The two varieties were harvested and fermented separately in truncated cone-shaped steel vats with temperature controlled. Both fermentations were regular with long macerations and gentle extractions.

Aging:

Sangiovese and Cabernet Sauvignon were blended right after the harvest and aged for 12 months in 225 liters French oak barriques prior to the bottling.

Harvest Date:

October 15th – 21th.

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.