



**Poggio Antico**  
Montalcino

# 2021

## Lemartine

I.G.T. Toscana



**Altitude:** 480 m a.s.l. (1574 ft)

**Vine training:** spurred cordon and guyot.

**Grape Varietals:** Cabernet Sauvignon and Sangiovese

**Winegrowing:** 100% certified organic. The use of natural manure ensures soil vitality; management of the greenery employs tonics to strengthen the plants' natural defenses and help them face the varying climate. 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 were harvested and vinified separately in truncated vats. Both fermentations were carried out in low temperatures (22-23°C max) and were quite regular; long maceration then followed

**Aging:** Sangiovese and Cabernet Sauvignon were blended immediately after harvest and left to age for 12 months in 225-L French barriques prior to bottling.

**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.