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## Climate

A particularly cold and rainy winter in 2010 delayed bud break and flowering and then fruit set. From July until late September the climate, instead, was particularly warm and dry. Given the good health of the vines, this led to gradual but complete ripening of the grapes, which gave wines of great integrity, varietal in aromas, and tannins of exceptional quality.

## Vinification

The grapes, carefully chosen and hand-picked into small packing cases, were selected a second time on sorting tables in the cellars before destemming and pressing. The must was fermented for 20 days in conical, temperature-controlled stainless steel tanks at peak temperatures of 82° Fahrenheit (28° centigrade). Soft extraction techniques were used to insure high quality tannins and texture. The wine was then run off its skins into new oak barrels where, by the end of the year, it went through a complete malolactic fermentation. After fourteen months of barrel aging, the wine was bottled and aged a further ten months before release.

## Historical Data

The Le Mortelle estate is located in the heart of the Tuscan Maremma, a mere few miles from the town of Castiglione della Pescaia in an extraordinarily fascinating position both in terms the nature which surrounds it and the history of the site. The Antinori family has always been present in the area - a property act of the year 1863 mentions among their possession Poggio Franco, one of the estate's finest vineyards, along with other parcels of land. The Antinori, ever since 1999, has worked on the vineyards and the cellar with the firm conviction that the area, an emerging one in the overall panorama of Italian wine, has a major potential for the production of fine wine and that here it would be possible to express the characteristics both of the territory and the varieties to be cultivated. The property extends over a total of some 675 acres, over 425 of which are planted to vines, first Cabernet Sauvignon and Cabernet Franc, then more recent additions of such white grapes as Viognier, Ansonica, and Vermentino together a small amount of Carménère. The soil, of medium texture, is composed principally of clay and silica and is, in certain parts, rather rocky as well. Poggio alle Nane is a blend of the finest Cabernet Franc, Cabernet Sauvignon and a small percentage of Carménère grapes that express the unique terroir of one of the estate's very best vineyards. Poggio alle Nane is a wine of great aromatic complexity with an elegant tannic structure.



## Tasting Notes

The wine shows intense aromas of chocolate, mint, sweet spices, and liquorice, a nose of great complexity. The palate is soft on the attack, ample and enveloping, rich, and balanced. A savory wine, with much personality, a pleasure to drink.