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## Climate

The beginning of the 2018 growing season was defined by lower than average temperatures and frequent rainfall during winter and spring. These climatic conditions provided ample groundwater reserves prompting normal vine growth and optimal fruit set. Summer weather trends were sunny and hot. Selective grapevine defoliation during the month of June and timely cluster thinning at the beginning of August guaranteed excellent vine balance and a perfect ripening phase. The grape harvest, delayed several days compared to seasonal averages, began the third week of September with Cabernet Franc, whose fruit was particularly vibrant and spicy. Cabernet Sauvignon was picked at the end of September, rich with aromas of dark fruit. Harvesting concluded the first week of October with Carménère, whose fruit was able to impart character and fragrance.

## Vinification

Grape clusters were carefully selected, and hand harvested into crates. The berries underwent a second selection on sorting tables before destemming and gentle crushing. The must flowed into truncated stainless-steel tanks by gravity flow where fermentation took place. Maceration on the skins lasted for approximately 20 days at a controlled temperature of 28 °C (82 °F) followed by malolactic fermentation in barriques. The wine was left to age in French oak for about 16 months.

## 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

Poggio alle Nane is an intense ruby red color. On the nose spicy, balsamic scents of black pepper, cloves and licorice merge with notes of ripe dark fruit such as blueberries. Its bouquet is completed by delicate floral aromas of violets and lavender. Its palate is rich, elegant and mouth-filling with vibrant tannins. Its lingering finish is characterized by notes of roasted coffee and dark mint chocolate.