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Climate

The 2016 vintage was characterized by a dry winter and a mild spring, which were then followed by a summer with temperatures above normal seasonal averages during the months of July and August. The phases of bud burst and flowering took place slightly in advance of the normal period, but vine growth and development return in balance during the bud set. The light rainfall of the month of September and the consequent lowering of temperatures assisted the grapes in completing their full ripening under excellent meteorological conditions, endowing the Cabernet Franc with much aromatic complexity, balance, and flavor depth. Picking began in late September with the Cabernet Franc and continued with the Cabernet Sauvignon and then with the Carménère during the end of the first week of October.

Vinification

The grapes, picked with care and entirely by hand into small packing cases, were selected once again on sorting tables before their destemming and a soft pressing. The must went by gravity directly into conical stainless steel fermentation tanks where it then fermented. The period of skin contact lasted approximately 20 days at a temperature of approximately 82 ° Fahrenheit (28 ° C). The wine was then put through a complete malolactic fermentation in French oak barrels, where it then aged for a period of 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 shows a deep ruby color. The nose is intense in impact, of great complexity and with the classic notes of black currants and ripe blackberries, well balanced by such spicy and balsamic sensations as eucalyptus and liquorice. The palate is ample and enveloping with elegant tannins. The wine is notably persistent on the finish and aftertaste with notes of tobacco and dark chocolate to add further expression and definition to the wine.

Awards

James Suckling 94/100 USA **Galloni** 93/100 USA **Wine Advocate** 92/100 USA