



Poggio alle Nane 2022

Classification

DOC Maremma Toscana

Vintage

2022

Climate

The 2022 growing season began with relatively cold temperatures in winter that led to a slight delay in budbreak. Conditions changed with the arrival of spring that brought higher than average temperatures, making up for the initial delay in vine growth, and prompting flowering consistent with seasonal averages. The summer months were hot and dry however scattered rain showers revitalized vineyard soils towards the end of August ensuring optimal ripening and whole healthy clusters. The grape harvest began the second week of September. The first variety to be picked was Cabernet Franc that gave the wine an elegant tannic structure. One-week later, Cabernet Sauvignon was harvested with berries that presented fragrant notes of ripe dark fruit. The last variety to be picked was Carménère at the beginning of October with grapes that gave complexity and spicy notes.



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 was transferred by gravity flow into truncated stainless-steel tanks where alcoholic fermentation took place at a controlled temperature of 28 °C (82 °F) and maceration on the skins for a period of approximately 20 days. The wine then went into barriques where malolactic fermentation took place, followed by aging in French oak for 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 2022 is ruby red in color with purple hues. The nose delivers intense fruity notes of currants, blackberries and red plums that follow over to sweet hints of vanilla, powdered sugar and pleasant spicy balsamic notes of blond tobacco and eucalyptus. Entry on the palate is mouth filling, sustained by supple, refined tannins that accompany a long, persistent finish defined by notes of cocoa and myrtle.