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Climate

winter months and part of the spring of 2009 were characterized by abundant rainfall which created excellent reserves of groundwater in the soil. Fine spring weather then followed and led to sustained growth of the vines and their vegetation and fine ripening of the grapes. These climatic conditions and the strong solar radiation which marked the second half of August, which arrived when the plants were already in excellent condition, favored an high level expression of varietal personality and aromatic character in the grapes.

Vinification

The grapes were first manually selected in the vineyard and then picked and brought to the cellars where they were destemmed and then pressed. The must went into stainless steel tanks and chilled to 8°-10° centigrade (46-50° Fahrenheit) and macerated on their skins for four to five days in order to bring out all their varietal aroma and preserve the integrity of their fruit. The temperatures then rose to a peak of 28° centigrade (82° Fahrenheit) during the subsequent fermentation. During the period of skin contact in the fermentation, the cap of skins in the tanks was carefully punched down and pumped over in order to extract only the finest and most noble tannins. The wine was run off its skins into new oak barrels where, by the end of the year, it had completed its malolactic fermentation. After a fourteen month period of barrel aging, the wine was bottled and then given an additional ten months before commercial 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

A wine of great complexity, highly pleasurable on the nose. The aromas range from tobacco, chocolate, and licorice to notes of plums and dried fruit. The palate is rich in supple and velvety tannins and is savory and persistent as well. A wine of warmth and elegance.