Marchesi
ANTINORI
26 GENERAZIONI

no image

Climate

The climate of the 2001 vintage did not present any particular difficulties with the sole exception of the phase of the final ripening of the grapes, which took place between August and September in a period of high heat and scarce rainfall. The favorable exposure of the vineyards, the orientation of the vine rows, the composition and depth of the soils as well as their moisture-retaining capacity create important differences in the characteristics of the grapes and, accordingly, in the wines as well.

Vinification

The grapes, hand-picked into small packing cases with much care and attention, were further selected on sorting tables before being destemmed and pressed. The must fermented for 20 days in conical stainless steel tanks at temperatures of 82° Fahrenheit (28° centigrade). Delicate extraction techniques were utilized in order to guarantee tannins of high quality and structure. After being run off its skins, the wine went into new oak barrels, where it completed its malolactic fermentation by the end of the year. The wine was bottled on February 13th 2013 after completing its period of oak aging and was then given an additional year of bottle aging 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.

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Tasting Notes

The nose shows notes of spice and liquorice, while on the palate the Cabernet Sauvignon is particularly potent and rich and the Cabernet Franc surprisingly elegant; together they confer flavors of ripe black fruit together with balsamic sensations.