Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The climate of the 2017 vintage was characterized by a winter which was generally mild and by a warm and dry spring, on the whole, which favored the onset of the vegetative cycle of the vine, once more in balance with a regular bud set which followed. The summer months were distinguished by a lack of rainfall and by temperatures well above normal seasonal levels. The harvest, slightly early, began during the second week of September and was marked by an excellent climate. The Cabernet Franc, in this vintage, expressed itself with great aromatic elegance and was the first grape to be picked. It was followed by the Cabernet Sauvignon, whose fruit showed the typical notes of ripe black fruit. The picking terminated during the first week of October with the Carménère, a wine rich in spicy sensations.

Vinification

The grapes, chosen by hand with care and attention and picked into small packing cases, were selected once again on a conveyor belt before destemming and a soft pressing of the crop. The pressed grapes fell directly by gravity into conical stainless-steel fermenting tanks where the alcoholic fermentation took place. The period of skin contact lasted approximately twenty days at a temperature held to a maximum of 82 °Fahrenheit (28 °Centigrade) and was immediately followed by a complete malolactic fermentation in oak barrels. The aging was completed by some sixteen months in French barriques.

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

Poggio alle Nane presents a deep red color. The nose fascinates for its varietal character with sensations of ripe black berry fruit, which unite with notes of mountain herbs, black currants, and thyme. The hints of liquorice and violets, balsamic and floral, complete the picture, in complete harmony with sweet spices. The palate is rich and elegant, potent, with lovely and silky tannins and a long and persistent finish. The wine closes with notes of bitter chocolate, wild cherries, and tobacco.