Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The 2015 vintage was characterized by a winter with frequent rainfall which assisted in creating useful reserves of groundwater in the soil. The favorable climatic conditions of the springtime guaranteed a regular flowering and bud set. The summer, reasonably warm and dry, favored an excellent ripening in the hillside vineyards where the Poggio della Nane grapes are grown. The Cabernet Franc was picked in late September, while the Cabernet Sauvignon harvest took place during the first week of October and that of the Carménère immediately afterwards.

Vinification

The grapes, carefully selected and hand-picked into small packing cases, were then given a further selection on sorting tables before destemming and a soft pressing. The must descended by gravity flow into conical stainless steel tanks where it then fermented. The period of skin contact lasted 20 days at a temperature held to 82° Fahrenheit (28° centigrade). The malolactic fermentation, which took place in small oak barrels, was followed by an aging period of approximately 16 months in 60 gallon French oak barrels.

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

An intense ruby red in color, the 2015 Poggio alle Nane is characterized by a complex and elegant bouquet. The first sensations, those of vanilla and sweet paprika, are fully integrated into the notes of berry fruit, particularly blackberries, and the hints of Mediterranean herbs and lavender. On the palate, the wine is both structured and silky in texture. The finish, balanced and persistent, offers notes of chocolate, blueberries, and liquorice.

Awards

James Suckling 93/100 USA