TINDAL
WINE MERCHANTS

Poggio Alle Nane, Maremma Toscana IGT, Le Mortelle

Maremma, Italy

Product code	AI50ZZRC
Grapes	Cabernet Franc, Cabernet Sauvignon
Country	ITALY
ABV%	14.5
Case Size	6
Closure Style	Cork
Producer	Le Mortelle
Vintage	2023

Vegetarian

LE MORTELLE
CASTIGLIONE DELLA PESCAIA

Producer

Sitting on 170ha based mainly of Cabernet Sauvignon vines Le Mortelle is an extraordinary winery built into the hillside to take full advantage of the natural water and airflow this range of gradients offer. The focus in the vineyards is very much on Cabernet Sauvignon, Cabernet Franc and Carmenere. The site with rolling hills and long autumn sunshine is increasingly proving its suitability for the production of very high quality examples of the tricky Carmenere. At the helm is a plucky Greek winemaker, the quality and progress of the wines from here is exciting for such a young venture.

Tasting Notes

Poggio alle Nane 2020 has an intense ruby red color. On the nose stand out sensations of black fruit ripe, blackcurrant and plum, accompanied by spicy and balsamic hints of licorice, coffee and sweet paprika; The bouquet is completed by delicate aromas of Mediterranean herbs and lavender. On the palate it is rich, enveloping and with tannins Elegant. The finish is persistent, harmonious and characterized by nuances of tobacco and blueberry chocolate.

Viticulture

The Mortelle estate is in the heart of Maremma in Tuscany, near the town of Castiglione della Pescaia. The property extends over an area of 270 hectares (667 acres) 170 of which (420 acres) are planted with vineyards of Cabernet Sauvignon, Cabernet Franc and other more recently planted vineyards with white grape varieties such as Vermentino, Ansonica, Viognier and a small parcel of Carménère. The soil is of medium consistency, sandy and loamy composed of clay and silica and in some parts of the estate is rich in rocky deposits.

Winemaking

The grapes, carefully chosen and harvested by hand in boxes, were selected again on the sorting tables before destemming and soft crushing. The crushed grapes were transferred by gravity into truncated conical tanks of stainless steel, where alcoholic fermentation took place at a controlled temperature of 28ºC and maceration, lasted for about 20 days. The wine was transferred to barriques, where fermentation took place malolactic fermentation and subsequent aging in oak wood French for 16 months.