



Grape Varieties	100% Vermentino
Winemaker	Alberto Antonini
Closure	Screwcap
ABV	12.5%
Residual Sugar	0.14g/L
Acidity	5.85g/L
Wine pH	3.03
Notes	Certified Organic, Sustainable, Vegetarian, Practising Biodynamic, Vegan

PRODUCER

Poggiotondo was founded in 1968 by Carlo Antonini. Carlo's passion for agriculture and beekeeping led him to buy an estate with three hectares of vines in the west of Chianti. This passion was inherited by his son Alberto who, along with his wife Alessandra, runs the now 50-hectare estate today. Alberto is a renowned winemaker in his own right, consulting for a broad selection of award-winning wineries across the world. At Poggiotondo, he is dedicated to making authentic, pure expressions of indigenous Tuscan grapes, including Sangiovese, Canaiolo, Colorino and Trebbiano. The estate's vineyards have been certified organic since 2014. In the winery, they utilise concrete tanks and untoasted oak casks to preserve their wines' fruit, vitality and texture.

VINEYARDS

The fruit for this wine come from vineyards in the Tuscan village of Cerreto Guidi near the town of Empoli in the Chianti area. The vineyards are located on south-west facing slopes at 100 metres above sea level and have been certified organic since the 2014 vintage. The soils here are of marine origin, calcareous with a strong presence of white sea shells that impart elegance and complexity to the wines. The vines are seven years old on average and trained with vertical shoot positioning and Guyot pruned.

VINTAGE

The 2020 vintage began with a mild winter and little rainfall. The sudden return of cold in March, marked by a frost at the end of the month, did not cause significant impact, especially for Vermentino grapes which are characterised by a later bud break compared to other varieties. Summer was dry and mild, with some rainfall at the end of August that was ideal before harvest. Harvest started in September with sunny days and the grapes were at the perfect level of ripeness. Yields were on average.

VINIFICATION

Once arrived at the winery, grapes were selected. The whole clusters were gently pressed with pneumatic press and the juice naturally settled, followed by a two-day pre-fermentation cold soak at 8°C. The must was then racked off the gross lees and fermented in stainless steel tanks at 18°C over a period of 20 days. No malolactic fermentation was allowed to take place. The wine remained on the fine lees for a total of 60 days, and was held in temperature-controlled tanks until bottling.

TASTING NOTES

This wine is pale yellow lemon in colour. It has a lovely aromatic nose, showing intense balsamic aromas with hints of sage and rosemary. On the palate, it has gentle and refreshing acidity, with a rich texture and a savoury finish.