



Grape Varieties

87%	Sangiovese
5%	Canaiolo
5%	Colorino
3%	Trebbiano

Winemaker	Alberto Antonini
Closure	Natural Cork
ABV	14%
Residual Sugar	0.2g/L
Acidity	5.3g/L
Wine pH	3.5
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, 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

This vineyard was planted in 1928 in Cerreto Guidi in line with the traditions of those times. It is one of the oldest Chianti vineyards in the region and covers just half a hectare. The vines, after almost 100 years, grow in balance with the environment. Their strong and deep roots set in calcareous soils allow the plants flourish. The rows in the vineyard, which in 1928 were planted wide enough for only horses to pass through, are so close to each other that work has to be carried out manually. It is an extraordinary and rare vineyard, witness of the ancient relationship between man and wine in our territory.

VINTAGE

The 2019 vintage began with a dry and cold winter, with the exception of February which was unusually warm. Spring saw regular rainstorms which helped to replenish water levels in the soil but caused some delay in budbreak. However, by June things were back on track. Apart from some isolated hailstorms in July and August, the weather remained fine and stable well into the harvest period. 2019 has turned out to be an excellent year for the wines of the Chianti DOCG denomination due to the favourable climate and the resulting wines are plush yet structured and elegant.

VINIFICATION

Grapes were hand-picked in small 16 kilo cases and then delivered to the winery, where they were gently destemmed and crushed. Grapes were not pumped but entered the fermenters using a gravity flow system with 50% whole bunches. Fermentation took place in small, 12hl "tulipe" shaped temperature controlled concrete tanks, at a maximum of 24 °C for 10-12 days using natural indigenous yeasts to preserve the character of the single vineyard. After primary fermentation, the wine underwent an extended maceration of 7 days, after which it was racked into tight grained, 10hl untoasted oak cask where it aged for 20 months. Bottled without any fining or modification to preserve the integrity of the flavours.

TASTING NOTES

This wine is deep red in colour. The nose is elegant with a blend of red fruit aromas as well as hints of black pepper and clove. Ripe cherry flavours on the palate are coupled with grainy tannins and a vibrant, fresh acidity on the finish.