



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 comes from the north-western part of the Chianti Classico appellation, Montefioralle, in the Chianti hills. The vineyards are planted at 350-450 meters above sea level, facing southwest and southeast. The soils here are composed of calcareous marl – this is the typical "Alberese" (locally called Colombino) with some spots of "Galestro" and "Arenaria" (sandstone). The vines are an average of 35 years old and are trained with both the Guyot and spur pruned cordon system.

VINTAGE

The 2023 vintage was characterised by favourable climatic conditions throughout the growing season. A dry, mild winter and a warm, rainy spring provided essential water reserves, while the summer brought consistently high temperatures that supported healthy vine development. Careful vineyard management helped mitigate water stress during the hottest periods, and the marked diurnal temperature variation during the final stages of ripening allowed the grapes to reach optimal maturity and balance. Harvest began the first week of October.

VINIFICATION

The grapes were harvested by hand before undergoing careful selection, destemming, and fermentation in stainless steel tanks using indigenous yeasts. During fermentation, short pumping-over cycles were carried out over a two-week period to avoid over-extraction. After approximately two weeks, the skins were gently pressed using pneumatic presses, and the wine was transferred to 30-hectolitre untoasted oak casks for malolactic fermentation and 12 months of maturation prior to bottling.

TASTING NOTES

Deep ruby in colour, with an elegant bouquet of black cherry, raspberry, sweet spice and floral notes. The palate shows ripe black fruit and juicy tannins that lend a smooth texture. Refined and well-balanced, the wine has a persistent finish.

Grape Varieties **90% Sangiovese**
6% Canaiolo
4% Colorino

Winemaker	Alberto Antonini
Closure	Diam
ABV	14.5%
Acidity	6.14g/L
Wine pH	3.4
Notes	Certified Organic, Vegetarian, Vegan