



Grape Varieties	100% Vermentino
Winemaker	Alberto Antonini
Closure	Screwcap
ABV	13%
Residual Sugar	0.29g/L
Acidity	6.57g/L
Wine pH	3.1
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

The grapes for 'Vermentino delle Conchiglie' are selected from sites at Poggiotondo with a higher concentration of seashell fossils (conchiglie in Italian), which impart elegance, complexity and minerality to the wine. Located in Cerreto Guidi, near Vinci, these south-east facing vineyards are planted at a density of around 5,000 vines per hectare, with the vines trained using the Guyot system.

VINTAGE

The 2024 vintage began with a mild winter and moderate rainfall, followed by a warm spring with sufficient precipitation. These conditions built strong water reserves, supporting balanced vine growth throughout the season. Summer brought high daytime temperatures, but careful vineyard management limited water stress and maintained vine health and vigour. Pronounced diurnal temperature shifts between day and night promoted optimal ripeness and full physiological maturity. Harvest began in the first week of September.

VINIFICATION

The Vermentino grapes were harvested by hand and carefully sorted. Whole clusters were gently pressed in a pneumatic press and the juice was allowed to naturally settle, followed by a two-day cold soak at 8°C. The must was racked off the gross lees and fermented in cement tanks with 20% whole bunches at 18°C, over a period of 20 days. No malolactic fermentation was allowed to take place. The wine remained on its fine lees for a total of 60 days and remained in temperature-controlled concrete tanks until bottling.

TASTING NOTES

This Vermentino is yellow in colour with golden hues. Delicate white and yellow floral notes of lily and daffodil are prominent on the nose, alongside aromas of golden apple, ripe white peach and subtle hints of tropical fruit. On the palate there is a lovely mineral note with a well-balanced, refreshing acidity, medium body and a pleasant, persistent finish.