



Grape Varieties

90% Sangiovese
4% Canaiolo
3% Colorino
3% Trebbiano

Winemaker	Alberto Antonini
Closure	Screwcap
ABV	13%
Residual Sugar	1.3g/L
Acidity	5.55g/L
Wine pH	3.4
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 fruit for this wine come from vineyards in the village of Cerreto Guidi, in the Chianti area. The vineyards are located on a south-west facing slope at 100 meters above sea level. 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 17 years old on average, trained with vertical shoot positioning and Guyot pruned.

VINTAGE

The 2024 vintage commenced with relatively mild winter conditions accompanied by moderate precipitation, succeeded by a warm spring season with adequate rainfall. These climatic conditions established a substantial water reserve that facilitated optimal vine development throughout the growing period. The summer months were distinguished by elevated daytime temperatures; however, meticulous daily vineyard management practices successfully mitigated potential water stress impacts, maintaining vine health and vigour. The significant diurnal temperature variation between day and night periods enabled the grapes to achieve optimal ripeness levels and physiological maturity by the conclusion of the growing season. Harvest commenced on the first week of September.

VINIFICATION

The grapes were destemmed prior to fermentation in temperature -controlled cement tanks using indigenous yeasts. Malolactic fermentation proceeded spontaneously. The wine was aged 80% in concrete tanks and 20% in large untoasted 54-hectoliter casks before blending. Final refinement took place in bottle for several months.

TASTING NOTES

This wine is a deep garnet red in colour. On the nose, dried oregano aromas are entwined with dark and red cherries. Ripe cherries on the palate are balanced with grainy tannins with a vibrant, fresh acidity on the finish.