



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 Chianti Superiore is made from a selection of grapes from the best sites at Poggiotondo. The vineyards are situated on south-west facing slopes, with calcareous soils of marine origin and a strong presence of white seashells, which impart elegance, complexity and minerality to the wine. The vines, on average 20 years old, are trained using vertical shoot positioning and Guyot pruned. The vineyards have been certified organic since the 2014 vintage.

VINTAGE

The 2024 vintage began with a mild winter followed by a wet spring, replenishing soil water reserves while requiring careful vineyard management. Vine growth progressed steadily, with even flowering and fruit set across the vineyards. A warm summer, free from prolonged heat spikes, allowed for slow, balanced ripening, while cooler nights helped preserve acidity and aromatic freshness. Harvest started the first week of September, yielding healthy grapes.

VINIFICATION

Upon arrival at the winery, the grapes were carefully selected. The fruit was destemmed and fermentation took place spontaneously in temperature controlled concrete tanks for 2 weeks at 24°C. The wine aged in both concrete tanks and large untoasted 54hl casks. This was followed by refinement for a few months in bottle.

TASTING NOTES

The Chianti Superiore is deep red in colour. The nose is elegant with a blend of ripe dark fruits and a hint of earthiness. The palate has supple, velvety tannins with flavours of spicy, sweet dark cherry and wild hedgerow and a soft mouthfeel leading to a long complex finish.

Grape Varieties	90% Sangiovese 4% Canaiolo 3% Colorino 3% Trebbiano
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Winemaker	Alberto Antonini
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	1.5g/L
Acidity	5.1g/L
Wine pH	3.5
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan