



Grape Varieties **90% Sangiovese**
 4% Canaiolo
 3% Colorino
 3% Trebbiano

Winemaker	Alberto Antonini
Closure	Screwcap
ABV	13%
Residual Sugar	0.5g/L
Acidity	5.43g/L
Wine pH	3.45
Bottle Sizes	75cl
Notes	Certified Organic, Sustainable, 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 2025 growing season began with a mild, wet winter that replenished soil water reserves, followed by a cool, balanced spring that encouraged even vine development. Warm, sunny weather from early June ensured steady growth and consistent ripening, while timely summer rainfall helped maintain vine balance throughout the season. The grapes reached harvest in excellent condition, with picking commencing in the first week of September.

VINIFICATION

The grapes are only destemmed, then fermented in temperature-controlled cement tanks with their indigenous yeasts. Malolactic fermentation occurred spontaneously. The wine aged for 80% in concrete tanks and 20% in large, untoasted 5,400L casks, before being blended. This was followed by refinement for a few months in bottle.

TASTING NOTES

This wine is bright ruby red in colour. On the nose, fragrant aromas of red cherries and raspberries are layered with hints of violet and a delicate touch of spice. The palate is lively and fruit-driven, with crunchy red cherry flavours balanced by fine, slightly grainy tannins. A vibrant, fresh acidity carries through to a savoury finish.