



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, in the UGA of Montefioralle. 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 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 last week of September.

VINIFICATION

Harvest was carried out by hand. Once in the winery, the grapes were carefully selected, destemmed and fermented in stainless steel tanks with indigenous yeasts. Short pumping over was carried out to avoid over extraction, and after two weeks, the skins were pressed in a gentle pneumatic press to extract the juice and racked into 30HL large, untoasted casks to undergo malolactic fermentation. The wine was aged for 12 months in 30HL large, untoasted oak casks to preserve the fruit aromas in the finished wine.

TASTING NOTES

This wine is deep ruby red in colour. On the nose, it shows elegant aromas of red fruits, black cherries and delicate spice. On the palate, flavours of dark cherry and black fruits are supported by juicy, well-integrated tannins that give the wine a smooth texture. The finish is clean, persistent and pleasantly fresh.

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

Winemaker	Alberto Antonini
Closure	Diam
ABV	14%
Residual Sugar	0.5g/L
Acidity	5.7g/L
Wine pH	3.45
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan