

Poggiotondo,
Organic Rosato delle Conchiglie 2025
Tuscany, Italy



Grape Varieties	100% Sangiovese
Winemaker	Alberto Antonini
Closure	Screwcap
ABV	13%
Residual Sugar	0.15g/L
Acidity	6.3g/L
Wine pH	3.2
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 Sangiovese grapes for the Rosato 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 an altitude of 100 metres above sea level, with a density of around 5,000 vines per hectare, with the vines trained using the Guyot system.

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 Sangiovese grapes were hand-harvested and carefully sorted before gentle whole-cluster pressing in a pneumatic press. After natural settling, the juice underwent a six-day cold soak at 8 °C. Fermentation took place in concrete tanks at 18 °C over 15 days, with no malolactic fermentation. The wine was then kept on fine lees for 60 days and remained in temperature-controlled concrete tanks until bottling.

TASTING NOTES

Pale petal pink in colour with bright hues, this Rosato shows hints of violet, red currants, cherries and wild strawberry on the nose. The palate is fragrant and well-balanced, with a powerful minerality, refreshing acidity and elegant finish.