



## 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 Vermentino grapes 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 Vermentino grapes were harvested by hand and carefully sorted. Whole clusters were gently pressed in a pneumatic press and the juice was allowed to naturally settle, followed by a 6 days maceration on gross lees at 8°C. The must was racked off its gross lees and fermented in cement tanks with 20% whole bunches at 18°C over a period of 20 days. No malolactic fermentation took place. The wine remained on its fine lees for 2 months in temperature-controlled concrete tanks until bottling.

## TASTING NOTES

This Vermentino is yellow in colour with golden hues. Delicate white and yellow floral notes of lily and daffodil are prominent on the nose, alongside aromas of golden apple, ripe white peach and subtle hints of tropical fruit. On the palate there is a lovely mineral note with a well-balanced, refreshing acidity, medium body and a pleasant, persistent finish.

Grape Varieties	<b>100% Vermentino</b>
Winemaker	<b>Alberto Antonini</b>
Closure	<b>Screwcap</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>0.25g/L</b>
Acidity	<b>6g/L</b>
Wine pH	<b>3.35</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Vegetarian, Practising Biodynamic, Vegan</b>