



POGGIOTONDO

POGGIOTONDO

Chianti, Tuscany



Alberto Antonini

“Energy’ may sound odd, or pretentious, in a tasting note but once you have tasted this wine, or almost any recent vintage of a wine made by Italian consultant Alberto Antonini... I think you will know what I mean.”
JancisRobinson.com (October 2016)

FOUNDED: 1968

WINEMAKER: Alberto Antonini

SIZE: 123 acres

HARVEST: September through October

ANNUAL RAINFALL: 36 inches, falling predominantly October to March

TRELLISING: Vertical Shoot Positioning

SOILS: Marine-derived base with varied top-soils

CLIMATE: Maritime with a strong Mediterranean influence; hot, dry summers, wet spring/autumn, and cold, dry winters

VARIETIES PLANTED: Sangiovese, Merlot, Syrah, Canaiolo, Colorino, Trebbiano, Malvasia, Ansonica, and Vermentino.

WEBSITE: www.poggiotondowines.com



Seashells litter the Poggiotondo vineyards



PROFILE: In the north-western corner of the Chianti region, resting on the hills between the Montalbano and Arno valley, 123 acres of vines are joined by some 2,000 olive trees on the Poggiotondo estate. Founder and winemaker Alberto Antonini is a scholar of modern winemaking, building on the knowledge of generations of Tuscan winegrowers before him through studies at the University of Florence, Bordeaux University, and University of California Davis. Ten years honing his skills with Tuscan leaders Frescobaldi, d’Orcia and Antinori led to winemaking stints in the United States, before establishing his own oenological consultancy company. While Alberto’s projects now span the globe, none provide the opportunity to express his deepest winemaking convictions more succinctly than these Tuscan vineyards, where he lives with his wife Alessandra and their three children. Here, flanking the Apennines in the path of the Arno River’s sea-bound journey from Florence to Pisa, the vineyards enjoy a Mediterranean influence. The mild, even climate lends suppleness to the oft-astringent and angular king of Tuscan grapes, Sangiovese, and soils riddled with remnants of sea life afford minerality and complexity to these modern DOCG and IGT renditions.

VITICULTURE: The diversity of Chianti is due primarily to the dominance of one particularly sensitive grape variety, Sangiovese, being grown in an environment of highly varied soils and exposures. Driven to understand his land in all its complexity and to intimately manage each block, Alberto has undertaken extensive field research with terroir specialist Pedro Parra, including GPS mapping of the vineyards. This research uncovered a common marine-derived foundation that unites Poggiotondo’s vineyard parcels, with waves of fossilized seashells cresting through the red clay in this gently undulating land. High-density replanting was undertaken in 2002 to precisely match indigenous varieties with specific sites, nurtured through organic and biodynamic farming. Antonini was compelled to practice organic and biodynamic viticulture initially because of his firm belief that in order to make wines with a sense of place, one must first and foremost do everything to preserve it. The official organic certification was awarded for Poggiotondo’s vineyards and wine by the EU accredited Suolo e Salute in 2014. The Antonini family’s intention is to leave the smallest footprint possible on the environment.



REAL PEOPLE. COMPELLING WINES.

EXCLUSIVE US IMPORTER

703 Jefferson Street, Napa, California 94559

Tel (707) 258 9552 • Fax (707) 258 9577 • www.obcwines.com • cellar@obcwines.com

THE WINES

Regarded as one of the pioneers of modern Italian winemaking, Alberto combines a global perspective with a unique vineyard location to craft modern Tuscan wines that gain elegance and minerally complexity as they age.



POGGIOTONDO

Bianco Toscana IGT: A lively and versatile unoaked wine combining Vermentino for freshness and Ansonica for structure.

Rosso Toscana IGT: This red blend melds Sangiovese for structure, Canaiolo for fruitiness and softness. The result is wild red fruit characters, a hint of spiciness and a savory finish.

Cerro Del Masso Chianti DOCG: This modern rendition of classic Chianti is comprised of Sangiovese, Merlot, Syrah and Colorino. It shows vibrant fruit, ripe, supple tannins, subtle oak notes, and a long minerally finish.

Vermentino Toscana IGT: An elegant Vermentino complexed by partial oak fermentation and lees maturation resulting in pronounced minerality, varietal yellow fruit and floral notes.

Chianti Superiore DOCG: Select parcels of fruit from low-yielding blocks render a ripe, complex Chianti. Extended time on skins and maturation in French oak delivers concentrated black fruits and elegant spices, with enviable balance and ample structure for aging.

Chianti Riserva DOCG: A blend of the top Sangiovese and Merlot parcels. Native yeast ferment in oak and concrete vessels, gentle punch downs, extended maceration and generous aging in French oak. Ripe red fruits, earthiness and tar wrapped in fine tannins with a complex, savory finish.

Marmoreccia IGT Toscana Syrah: A sublime, 100% Syrah. Grown on calcareous soils in the Tuscan Mediterranean climate, fermented with native yeast, then granted extended maceration and generous aging in French oak. The result is a rich, yet elegant, Syrah with spicy, dark cherry fruit and underlying earthy notes.

Vigna Delle Conchiglie Chianti Riserva DOCG: Grown on a single site named "Vigna delle Conchiglie" for the old marine soils riddled with calcareous seashells. Fermented in natural materials with native yeasts, granted extended maceration and generous aging in French oak. Concentrated and silky with persistence, supported by vibrant minerality and fine grained tannins.

WINEMAKING: Balance and harmony are the key drivers behind Alberto's winemaking decisions. Crafting these wines in a modern style whilst adhering to the true regional characteristics of Chianti, he avoids any aggressive techniques which may alter the expression of the vineyards' terroir. Native yeasts are spontaneously employed, a gravity flow system preserves the integrity of the fruit, and the use of oak and concrete for fermentation ensures the wines are made in living, breathing materials. Open top vats allow for gentle punch downs, while 500L rolling fermentation barrels used for the estate's top wines offer a very gentle method of fermenting, protecting the wines from oxygen and preserving the integrity of the fruit character. Wines are aged on lees, with regular stirring for richness and complexity. Ultimately, these wines offer an astute winemaker's interpretation of Chianti, emphasizing the land's unique accent above any winemaking influence; they are a pure expression of the Poggiotondo estate.



Hand harvesting mature Frantoio olives



The gently undulating vineyards of Poggiotondo



Tipping pristine Sangiovese onto the sorting table