

2017 POGGIOTONDO

CHIANTI DOCG



WINEMAKER: Alberto Antonini
REGION: Tuscany, Italy
VARIETALS: Sangiovese (85%), Canaiolo (10%), Colorino (5%)
MATURATION: 8 months in 100% French oak barriques
ALCOHOL: 13.0% alc/vol

VINTAGE: The 2017 Tuscan wine harvest was one of the smallest in living memory but overall quality was relatively high. Spring frosts impacted some growers and higher than average summer temperatures produced smaller berries throughout much of the region.

WINEMAKING: 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 with a Mediterranean slant, wines that gain elegance and mineral complexity as they age. The organically grown fruit was hand harvested, crushed and transferred to concrete tanks where it underwent a spontaneous fermentation with indigenous yeasts. A proportion of the wine was then racked to large French oak barrels for malolactic fermentation, where it matured for eight months.

TASTING NOTES: Deep garnet red in color. On the nose, dried oregano aromas are entwined with dark and red cherries. Ripe cherries on the palate are balanced with grainy tannins so typical of traditional Chianti, with a vibrant, fresh acidity on the finish.

CRITICAL ACCLAIM: Not yet reviewed.

ABOUT POGGIOTONDO: 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 earning degrees from the University of Florence, Bordeaux University, and University of California Davis in addition to his winemaking stints around the globe. The Poggiotondo vineyards enjoy a Mediterranean influence and soils are riddled with remnants of sea life that afford minerality and complexity to these modern DOCG and IGT renditions.

