

# 2017 POGGIOTONDO

## ROSSO IGT



**WINEMAKER:** Alberto Antonini  
**REGION:** Tuscany, Italy  
**VARIETALS:** Sangiovese (70%), Canaiolo (30%)  
**MATURATION:** 8 months in stainless steel  
**ALCOHOL:** 13.5% 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 minerally complexity as they age. The organically grown fruit was hand harvested and underwent a five day cold soak before primary fermentation in concrete tanks which lasted seven days. The wine was matured in tank for eight months prior to bottling and was aged in bottle for another two months before release.

**TASTING NOTES:** An intensely perfumed nose of red and black berries with spicy undertones. On the palate the flavors are savory and spicy with fruity, juicy notes. Medium bodied offering excellent length and a fragrant 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.

