



POGGIOTONDO



U P C : 8032937130026

2013 POGGIOTONDO CHIANTI CERRO DEL MASSO DOCG

WINEMAKER: Alberto Antonini
 REGION: Tuscany, Italy
 VARIETALS: Sangiovese (80%), Merlot (10%), Syrah (5%), Colorino (5%)
 MATURATION: 8 months in 100% French oak barriques
 ANALYSIS: 12.5% alc/vol | TA: 5.0 g/L | pH: 3.6

VINTAGE:

The season started with a cold winter. The spring was mild with the right amount of rain which led to very balanced vines - good flowering and fruit set combined with the right amount of foliage in the canopy to ripen the fruit. Both reds and whites had been harvested one week earlier in late September than a typical vintage.

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 fruit was hand harvested, fermented, and granted three days of extended maceration in stainless steel tanks. The wine was then racked to French oak barrels where malolactic fermentation took place naturally and the wine continued to mature for eight months.

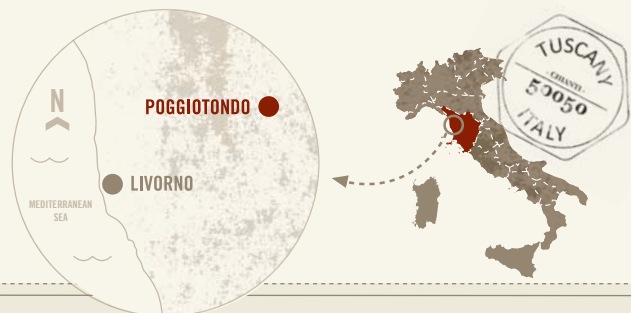
TASTING NOTES:

Crimson red in color. Aromas of dark berry fruits, roast meats and herbs. The well structured palate begins with juicy strawberries which are taken over by green slightly spicy peppers. The tannins are soft and grainy, the acid in the back of the palate is subtle yet strong, and the wine finishes with an excellent long minerality.

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.



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