

POGGIOTONDO









2014 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 season started with a cold winter. The spring was mild with the right amount of rain wich 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 were harvested in late September, one week earlier 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 minerally complexity as they age. The organically grown fruit was hand harvested, crushed and transfered to concrete tanks were it underwent a spontaneous fermentation with indiginous 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. The ripe cherry flavors continue onto the palate where they are balanced with grainy tannins so typical of traditional Chianti. The wine finishes with fresh, vibrant acidity.

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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