

## **POGGIOTONDO**









### 2014 POGGIOTONDO CHIANTI SUPERIORE DOCG

WINEMAKER: Alberto Antonini REGION: Tuscany, Italy

VARIETALS: Sangiovese (85%), Canaiolo (10%), Colorino (5%)

MATURATION: 12 months in 5400L French oak barrels

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 fruit was hand harvested and underwent indiginous fermentation and extended maceration in concrete tanks. The wine was racked to large four-year-old, 5400L French oak casks for malolactic fermentation and was matured there for 12 months.

#### TASTING NOTES:

Deep, dark fruits and a slight earthiness come through on the complex nose. The palate is richly layered with ripe berry and subtle, spicy characters framed by soft, velvety tannins and great breadth. The finish is long and complex.

#### CRITICAL ACCLAIM:

90 pts Vinous, 88 pts Wine Spectator

### 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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