## **2019 POGGIOTONDO**

## **BIANCO IGT**











WINEMAKER: **REGION: VARIETALS: MATURATION:** ALCOHOL:

Alberto Antonini Tuscany, Italy 100% Vermentino

60 days on fine lees in stainless steel

12.5% alc/vol

VINTAGE: The 2019 Tuscan growing season began with some difficulty as vintners dealt with extended periods of excessive heat. Unseasonable for spring, Thankfully, several rain events in early and mid-summer moderated things and saved the vines from suffering the effects of stress. Conditions remained favorable until the start of the harvest in September.

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 fruit was gently pressed as whole bunches under nitrogen gas protection to avoid oxidation and the juice was naturally settled at low temperature. After racking off the gross lees the juice was fermented in chilled stainless steel tanks for 20 days. No malolactic fermentation took place but the wine was aged on fine lees for 60 days in order to build its texture and mid-palate weight. Bottled under Stelvin for freshness.

TASTING NOTES: This is a light, aromatic wine with delicate yellow fruit and floral aromas. On the palate, it has fresh, clean, fruit flavors and refreshing acidity with a rich texture and a savory finish.

ABOUT POGGIOTONDO: In the north-western corner of the Chianti region, resting on the hills between the Montalbano and Arno valleys, 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.













