



POGGIOTONDO



2013 POGGIOTONDO CHIANTI RISERVA VIGNA DELLE CONCHIGLIE DOCG

WINEMAKER:	Alberto Antonini
REGION:	Tuscany, Italy
VARIETALS:	Sangiovese
MATURATION:	20 months in 100% French oak barriques (20% new)
ALCOHOL:	14.0% alc/vol

VINTAGE:

2013 was an excellent year for the Sangiovese grape in particular despite a wet spring that led to pressure from fungal diseases, particularly during flowering. Cool weather in August further slowed the already-delayed growth of the vines. However, long, slow ripening kept acidity levels fresh and promoted tannin maturation without excessive sugar levels. Picking started in late September and continued until mid October.

WINEMAKING:

This wine is made from Sangiovese planted in a low-yielding vineyard located on top of Poggiotondo's south-east facing hill called "Vigna delle Conchiglie." The name comes from the special terroir of old marine soils which has generous amounts of calcareous seashells throughout. The hand-harvested fruit goes into old 500L rolling oak vessels with a gentle gravity flow system. Fermentation takes place with native yeasts and the wine undergoes extended maceration for two weeks. The wine is then transferred into tight grained French oak barrels where a naturally occurring malolactic fermentation takes place and maturation continues for twenty months. Unfined and unfiltered.

TASTING NOTES:

Dark and red fruit aromas combine with delicate spiciness on the nose. The palate is full and rich with a velvety texture from the fine grained tannins. The finish is long with great persistence in the mouth supported by good acidity and minerality.

CRITICAL ACCLAIM:

93 pts Wine Spectator, **91 pts** Vinous

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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