

2017 POGGIOTONDO

BIANCO IGT



WINEMAKER: Alberto Antonini
REGION: Tuscany, Italy
VARIETALS: Vermentino (60%), Ansonica (40%)
MATURATION: 60 days on fine lees in stainless steel
ALCOHOL: 13.5% alc/vol

VINTAGE: The 2017 Tuscan wine harvest was one of the smallest in living memory but overall quality was relatively high. Spring frosts impacted some growers and higher than average summer temperatures produced smaller berries throughout much of the region.

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 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.

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.

