

# 2018 POGGIOTONDO

## ROSSO IGT



**WINEMAKER:** Alberto Antonini  
**REGION:** Tuscany, Italy  
**VARIETALS:** Sangiovese (70%), Canaiolo (30%)  
**MATURATION:** 8 months in stainless steel  
**ALCOHOL:** 13.5% alc/vol

**VINTAGE:** The 2018 Tuscan wine harvest was largely uneventful with moderate warm temperatures throughout and no major extreme events. Some areas experienced higher than normal humidity levels but overall the vintage delivered ripe, balanced and healthy bunches.

**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 organically grown fruit was hand harvested and underwent a five day cold soak before primary fermentation in concrete tanks which lasted seven days. The wine was matured in tank for eight months prior to bottling and was aged in bottle for another two months before release.

**TASTING NOTES:** An intensely perfumed nose of red and black berries with spicy undertones. On the palate the flavors are savory and spicy with fruity, juicy notes. Medium bodied offering excellent length and a fragrant finish.

**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.

