

2018 POGGIOTONDO

CHIANTI SUPERIORE DOCG



WINEMAKER: Alberto Antonini
REGION: Tuscany, Italy
VARIETALS: Sangiovese (85%), Canaiolo (10%), Colorino (5%)
MATURATION: 20 months in 5400L French oak vats
ALCOHOL: 13.0% 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 minerally complexity as they age. The organically grown fruit was hand harvested and underwent indigenous 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 20 months.

TASTING NOTES: Intense and complex aromas of dark berry fruits, green leafy herbs and a dark chariness. The palate is consistent with the complexity of the aromas. Dark berry fruits are quickly surrounded by savory herbs and spices with hints of tar, and are complimented with fine juicy tannins which fill the mouth and persist on the long minerally 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 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.

