

2015 POGGIOTONDO

CHIANTI RISERVA DOCG



WINEMAKER: Alberto Antonini
REGION: Tuscany, Italy
VARIETALS: Sangiovese (95%), Canaiolo (5%)
MATURATION: 20 months in a large untoasted French oak cask
ALCOHOL: 14.0% alc/vol

VINTAGE: A very wet winter enabled vines to access considerable deep seated water reserves during the spring and facilitated good budding and fruit set. Summer weather was warm and dry ensuring even ripening until harvest which began in September. 2015 promises to be a memorable vintage with wines exhibiting balance, great structure and intense aromas.

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 hand selected grapes, mainly from the older vines, are gently crushed and moved by gravity into egg shaped concrete tanks where the fermentation takes place with indigenous yeast strains. After two weeks, the skins are pressed and the free-run wine goes into a large untoasted oak cask where it completes malolactic fermentation. The wine is aged for 20 months before being bottled.

TASTING NOTES: The nose is bursting with ripe red berries, cherries and rhubarb with underlying hints of graphite and flint. The palate shows impressive freshness and vibrancy with pure fruit flavors layed over a well structured tannin profile. The finish is long and textural.

CRITICAL ACCLAIM: 90 pts Vinous

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.

