

2018 POGGIOTONDO

CHIANTI DOCG



WINEMAKER: Alberto Antonini
REGION: Tuscany, Italy
VARIETALS: Sangiovese (85%), Canaiolo (10%), Colorino (5%)
MATURATION: 8 months in 100% French oak barriques
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 mineral complexity as they age. The organically grown fruit was hand harvested, crushed and transferred to concrete tanks where it underwent a spontaneous fermentation with indigenous yeasts. A proportion of the wine was then racked to large French oak barrels for malolactic fermentation, where it matured for eight months.

TASTING NOTES: On the nose the wine is fruity and intense with strawberry, mint and dark cherry aromas over a mineral background. Ripe red fruit is layered on the palate and is balanced by grainy tannins, typical in traditional Chianti. The wine finishes with vibrancy and freshness.

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.

