

2019 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 2019 Tuscan growing season began with some difficulty as vintners dealt with extended periods of excessive heat. Unseasonable for spring. Thankfully, several rain events in early and mid-summer moderated things and saved the vines from suffering the effects of stress. Conditions remained favorable until the start of the harvest in September.

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 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.

