

2016 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 | 4.95 g/L TA | 3.50 pH

VINTAGE: 2016 was another high quality vintage with no extreme events which produced truly exceptional wines. Terre di Cresci is located in the northern part of Chianti Classico at a high elevation and a naturally cooler climate so freshness is naturally retained. Spring was cooler than normal which led to reduced yields. Steady warm weather without peaks of excessive heat slowed ripening resulting in a deep color, intense aromatics and high acidity.

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 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: Deep dark garnet color. Great elegance and complexity on the nose with hints of ripe red fruit and spices. Elegant tannins, great texture, energy in the mouth with and a long-lasting finish.

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.

