2019 POGGIOTONDO CHIANTI DOCG



WINEMAKER: REGION: VARIETALS: MATURATION: ALCOHOL:



Alberto Antonini Tuscany, Italy Sangiovese (85%), Canaiolo (10%), Colorino (5%) 8 months in 100% French oak barriques 13.5% alc/vol | 5.0 g/L TA | 3.55 pH

VINTAGE: The winter was cold and dry, February unusually warm and then spring saw regular rainstorms which helped to replenish water tables. Budbreak was delayed by unusually low temperatures with May a particularly wet month. June warmer than average, while July and August saw several hailstorms. The weather stayed fine and stable well into the harvest period. The 2019 vintage has turned out to be a great year for the wines of the Chianti DOCG denomination for the favorable climate, especially in the final part of the season.

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, crushed and transfered to concrete tanks were it underwent a spontaneous fermentation with indiginous 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: This wine is deep garnet red. On the nose, dried oregano aromas are entwined with black and red cherries. Ripe red berries on the palate are balanced with fine tannins so typical of traditional Chianti, with a vibrant, fresh acidity on the 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.













