

# 2019 POGGIOTONDO

## CHIANTI SUPERIORE DOCG



**WINEMAKER:** Alberto Antonini  
**REGION:** Tuscany, Italy  
**VARIETALS:** Sangiovese (85%), Canaiolo (10%), Colorino (5%)  
**MATURATION:** 20 months in 5400L French oak vats  
**ALCOHOL:** 13.5% alc/vol | 5.0 g/L TA | 3.58 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 and underwent indigenous fermentation and extended maceration in concrete tanks. The wine was racked to large four-year-old, 5400L French oak casks for malolactic fermentation and was matured there for 20 months.

**TASTING NOTES:** The nose is elegant with a blend of ripe dark fruits and a hint of earthiness. The palate has supple, velvety tannins with flavors of spicy, sweet dark cherry and wild headgerow and a soft mouthfeel leading to a long complex 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.

