

2016 POGGIOTONDO

CHIANTI CLASSICO DOCG



WINEMAKER: Alberto Antonini
REGION: Tuscany, Italy
VARIETALS: Sangiovese (90%), Canaiolo (6%), Colorino (4%)
MATURATION: 18 months in large untoasted oak casks
ALCOHOL: 13.0% alc/vol

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 an uncompromising dedication to expressing each terroir he works with. Inspired by the vineyard and its 8th generation growers, this is the second vintage of Chianti Classico. The grapes are destemmed and gently crushed then fermented with indigenous yeasts. After two weeks of maceration, the skins are pressed and racked into large untoasted oak casks where malolactic fermentation naturally takes place and the wine aged for 18 months.

TASTING NOTES: Unmistakably Italian bouquet of dark berry fruits, anise and dried herbs. The palate is alive with vine-picked black raspberry and cocoa dust with undertones of white pepper and roasted walnuts. Vibrant acidity carries along these complex flavors and keeps developing into a long persistent finish. Pure and focused.

CRITICAL ACCLAIM: 90 pts Wine & Spirits

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.

