2021 POGGIOTONDO
ROSSO IGT

WINEMAKER: Alberto Antonini
REGION: Tuscany, Italy - Indicazione Geografica Tipica (IGT)
VARIETALS: Sangiovese
MATURATION: 8 months in stainless steel
ALCOHOL: 13.5% alc/vol

VINTAGE: Tuscany suffered drought conditions for three months during late spring and most of the summer, causing significant decreases in yields, but winemaker Alberto Antonini is quite pleased with the results. The grapes look healthy with small berries, nice skin and ripe seeds. There is a nice balance between sugar and acidity and the phenolic maturation looks good.

WINEMAKING: Regarded as one of the pioneers of modern Italian winemaking, Antonini 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 a five-day cold soak before primary fermentation in concrete tanks which lasted seven days. The wine was matured in stainless steel for eight months prior to bottling and was aged in bottle for another two months before release.

TASTING NOTES: This wine is deep red in color, with an intensely perfumed nose of red and black berries with a spicy character. On the palate, savory, spicy, juicy notes, excellent length, and a fragrant finish.

ABOUT POGGIOTONDO: In the northwestern corner of the Chianti region, resting on the hills ("poggiotondo") 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 estate 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.

ITALY