

2021 POGGIOTONDO

BIANCO IGT



WINEMAKER: Alberto Antonini
REGION: Tuscany, Italy: Indicazione Geografica Tipica (IGT)
VARIETALS: 100% Vermentino
MATURATION: 60 days on fine lees in stainless steel
ALCOHOL: 12.5% 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 mineral complexity as they age. The fruit was gently pressed as whole bunches under nitrogen gas protection to avoid oxidation and the juice was naturally settled at low temperature. After racking off the gross lees, the juice was fermented in chilled stainless steel tanks for 20 days. No malolactic fermentation took place but the wine was aged on fine lees for 60 days in order to build its texture and mid-palate weight. Bottled under Stelvin for freshness. Certified organic in Italy.

TASTING NOTES: Elegant bouquet with notes of citrus blossom and tangerine. The palate shows great balance of acidity and texture. This fresh and vibrant wine finishes long, with a nice mineral 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.

