

# 2018 POGGIOTONDO

## CHIANTI RISERVA DOCG "VIGNA della CONCHIGLIE"



<b>WINEMAKER:</b>	Alberto Antonini
<b>REGION:</b>	Tuscany, Italy
<b>VARIETALS:</b>	95% Sangiovese, 3% Canaiolo, 2% Colorino
<b>MATURATION:</b>	20 months in French oak barriques (20% new)
<b>ALCOHOL:</b>	14.5% alc/vol   TA 5.9 g/L

**VINTAGE:** Owing to the proximity of the Mediterranean, the western part of the Chianti region has a milder climate resulting in a good balance in the wines. A fairly cool spring was followed by a long, hot summer, with good day-night temperature variation (the minimum temperatures were quite moderate in both July and August) allowing the grapes to complete their maturation perfectly. Also important was the absence of water shortage, thanks to rain in June and September. All these factors are prerequisites for another excellent year for Chianti Classico wine, with great structure and balance.

**WINEMAKING:** The Sangiovese is sourced from the estate's low-yielding vineyard at the top of a southeast facing hill called "Vigna delle Conchiglie," so named due to the old marine soils with generous amounts of calcareous seashells throughout. The hand-harvested fruit goes into different sized oak vessels with a gentle gravity flow system to ferment with native yeasts, and is granted extended maceration of 10 days. The wine is then transferred into tight-grained French oak barrels. The Riserva is aged for 20 months in 16.5 hl oak barrels with non-toasted oak. This wine is Vegan friendly.

**TASTING NOTES:** Light to medium garnet in color. Delicate floral aromas are combined with aromas of red and black berried fruits, especially cherries and currants. Elegant, pleasing fresh hints of undergrowth combine with light notes of leather and tobacco. Refined structure; silky and well defined with a beautiful persistence in the mouth.

**CRITICAL ACCLAIM:** Not yet rated.

**ABOUT POGGIOTONDO:** In the northwestern 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. These wines are certified organic by Suolo y Salute, and are a pure expression of the territory of origin.

