

2018 POGGIOTONDO CHIANTI RISERVA DOCG



WINEMAKER:	Alberto Antonini
REGION:	Tuscany, Italy
VARIETALS:	Sangiovese (95%), Canaiolo (5%)
MATURATION:	20 months in large (16.5hl), untoasted oak barrels
ALCOHOL:	14.0% alc/vol

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: 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 selected grapes are placed in cement "tulipee" at controlled temperature with a gravity flow system, keeping 20% whole bunches. Fermentation takes place with indigenous yeasts and once completed, the wine is left to macerate on the skins for a few days. After aging in oak, the wine rests in bottle for another 4 months.

TASTING NOTES: Garnet red in color. Intense and complex aromas of dark berry fruits, and aromatic herbs. On the palate it is persistent with complexity: black berried fruit, herbs and spices with hints of molasses, balanced by fine, juicy tannins and a long, mineral finish.

CRITICAL ACCLAIM: 94 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.

