

2019 POGGIOTONDO CHIANTI RISERVA DOCG



WINEMAKER:	Alberto Antonini
REGION:	Tuscany, Italy
VARIETALS:	Sangiovese (95%), Canaiolo (5%)
MATURATION:	20 months in large (16.5hl), untoasted oak casks
ALCOHOL:	14.0% alc/vol TA 5.4 g/L

VINTAGE: The winter was cold and dry, February unusually warm and then spring saw regular rainstorms which helped to replenish water tables. Budbreak was delayed by unusually low temperatures, with May a particularly wet month. June was warmer than average, while July and August saw several hailstorms. The weather stayed fine and stable well into the harvest period. The 2019 vintage has turned out to be a great year for the wines of the Chianti DOCG denomination for the favorable climate, especially in the final part of the season.

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 a few days. After aging in untoasted oak, the wine rests in bottle for 4 months.

TASTING NOTES: Deep garnet red in color with intense, complex aromas of dark berry fruits and balsamic herbs. The palate is consistent with the complexity of the aromas, blueberry and blackberry notes are quickly surrounded by savory herbs and spices, with hints of blackstrap molasses, complemented with fine, juicy, mouth-coating tannins. Very well-balanced acidity and tannins. Long, pleasant and dry mineral finish.

CRITICAL ACCLAIM: Not yet rated. Last vintage: 94 pts Vinous

ABOUT POGGIOTONDO: This family-run estate winery, in the northwestern corner of the Chianti region, rest on the hills between the Montalbano and Arno valleys, where 123 acres of vines are joined by 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 e Salute, and are a pure expression of the territory of origin.

