

2019 POGGIOTONDO

CHIANTI RISERVA DOCG "VIGNA della CONCHIGLIE"



WINEMAKER:	Alberto Antonini
REGION:	Tuscany, Italy
VARIETALS:	100% Sangiovese
MATURATION:	24 months in large (16.5hl), untoasted oak barrels
ALCOHOL:	14.5% alc/vol TA 5.9 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: 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 oak for aging, and bottled without any clarification, where it rests for 6 months. This wine is vegan friendly.

TASTING NOTES: The wine is mid- to light garnet in color. The nose is full of ripe, dark and red fruit aromas, which combine with a delicate spiciness. The palate is full and rich complemented by good acidity and a velvety texture from the fine-grained tannins. The finish is long with great persistence.

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.

