2020 POGGIOTONDO
CHIANTI DOCG

WINEMAKER: Alberto Antonini
REGION: Tuscany, Italy - DOCG
VARIETALS: Sangiovese (85%), Canaiolo (10%), Colorino (5%)
MATURATION: 6 months in 50% concrete/50% large untoasted 54hl oak casks
ALCOHOL: 13.5% alc/vol | 5.0 g/L TA | 3.55 pH

VINTAGE: The 2020 vintage began with a mild winter and sporadic rainfall. The sudden return of cold in March, marked by a frost at the end of the month, did not cause significant impact.

WINEMAKING: Regarded as one of the pioneers of modern Italian winemaking, winemaker Alberto 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 organically grown fruit was hand-harvested, crushed and transfered to concrete tanks were it underwent a spontaneous fermentation with indiginous yeasts. A portion of the wine was then racked to 54hl oak barrels for malolactic fermentation, where it matured for six months.

TASTING NOTES: Intense red color. On the nose hints of spice mingle with black cherry and cherry notes. The palate delivers ripe cherry elegantly balanced with tannins typical of Chianti. There is a fresh and vibrant acidity on the finish.

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 e Salute, and are a pure expression of the territory of origin.

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