2020 POGGIOTONDO CHIANTI SUPERIORE DOCG





WINEMAKER: REGION: VARIETALS: MATURATION: ALCOHOL:



VINTAGE: The 2020 vintage in Tuscany 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.

13.5% alc/vol | 5.0 g/L TA

WINEMAKING: Regarded as one of the pioneers of modern Italian winemaking, Antonini 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 organically grown fruit fruit was hand harvested and underwent indiginous fermentation and extended maceration in concrete tanks. The wine was racked to 5400L untoasted oak casks for malolactic fermentation and was matured there, followed by four months of aging in the bottle. This wine is vegan friendly.

TASTING NOTES: This wine is deep red in color. The nose is elegant with a blend of ripe dark fruits and a hint of earthiness. The palate has supple, velvety tannins with flavors of spicy, sweet dark cherry and wild brambles. A soft mouthfeel leads to a long complex finish.

CRITICAL ACCLAIM: Not yet rated. Last vintage: 90 pts Vinous

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.













