

2021 POGGIOTONDO CHIANTI DOCG



WINEMAKER: Alberto Antonini
REGION: Tuscany, Italy - DOCG
VARIETALS: Sangiovese (90%), Canaiolo (7%), Colorino (3%)
MATURATION: 6 months, 50% concrete/50% in 54hl untoasted oak casks
ALCOHOL: 13.5% alc/vol | 5.5 g/L TA | 3.55 pH

VINTAGE: Tuscany tolerated drought conditions during late spring and most of the summer of 2021, causing significant decreases in yields, but winemaker Alberto Antonini is quite pleased with the results. The grapes are plump with small berries, nice skin and ripe seeds. There is a nice balance between sugar and acidity and the phenolic maturation looks good.

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 mineral complexity as they age. The organically grown fruit was hand-harvested, crushed and transferred to concrete tanks where it underwent a spontaneous fermentation with indigenous yeasts. A portion of the wine was racked to large oak casks for malolactic fermentation, where it matured for six months before blending. There is no clarification prior to bottling; the wine rested two months in bottle. This wine is vegan friendly.

TASTING NOTES: Luscious red in the glass. The structured palate begins with juicy strawberries, then a bite of white pepper and savory notes take over. Tannins are soft and grainy; the acid in the back of the palate is subtle yet strong, and the wine finishes with an excellent long minerality.

ABOUT POGGIOTONDO: This family-run estate lies in the northwestern corner of the Chianti region, resting on the hills between the Montalbano and Arno valleys, where 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.

