

2022 POGGIOTONDO CHIANTI DOCG



WINEMAKER: Alberto Antonini
REGION: Tuscany, Italy - DOCG
VARIETALS: Sangiovese (94%), Canaiolo (3%), Colorino (3%)
MATURATION: 6 months, 50% concrete/50% in 54hl untoasted oak casks
ALCOHOL: 13.5% alc

VINTAGE: The 2022 growing season began with a cool unusually dry winter which transitioned into a warm spring followed by a scorching hot summer. Vineyards near forests or up hills were more able to keep cool, but rain – which finally arrived at the end of July – proved a godsend. Although the drought unsurprisingly reduced yields, the fruit that did make it through was exceptionally concentrated and of high quality.

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 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. This wine is vegan friendly.

TASTING NOTES: Lively ruby red color. On the nose, hints of dried oregano with aromas of cherry, both red and dark. On the palate the ripe cherry balances well with the full-bodied tannins typical of traditional Chianti, and rises vibrantly thanks to the fresh acidity of the finish.

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.

