



POGGIOTONDO CHIANTI SUPERIORE

APPELLATION	Chianti Superiore DOCG
GRAPE VARIETY	85% sangiovese 10% Canaiolo 5% Colorino
ESTATE	Poggiotondo
ALTITUDE	100 Metres
SUREFACE	28 hectares
SOIL TYPE	Soil of marine origin, calcareous with a high presence of white sea shells that impart elegance and complexity to the wines.
CLIMATE	Owing to the proximity of the Mediterranean sea, the western part of the Chianti region has a milder climate resulting in a good balance of the wines.
EXPOSURE	Southwest
PLANTING DENSITY	6250 vine stocks/hectares
TRAINING SYSTEM	VSP with Guyot pruning
YIELD PER HECTARE	7.5 tons/ha - 1,2 kg per plant
HARVESTING	October
HARVESTING METHOD	Manual
VINIFICATION	The grapes are gently destemmed and crushed and then fermented in cement tanks for 12 days at 28°C using only indigenous yeasts. The Chianti superiore is than aged in 54hl large untoasted oak casks for 12 months.
TASTING NOTE	Mid cherry. Nicely rocky/dusty quality to the pure, fresh dark fruit. Deliciously succulent with spicy, sweet dark cherry and wild headgerow fruit but just a little savoury too. Beautifully balanced and harmonious. Both smooth and tangy and finishes so fresh.

ORGANIC CERTIFIED



Poggiotondo is organic certified; all our wines are produced from grapes naturally grown in our estate vineyards. A few years ago we decided to move back to traditional vineyard management, we stopped using synthetic chemicals in order to regenerate the soil and have it alive. We encourage the vines to develop their own antibodies, and we are experiencing healthier vines, better fruit quality, more character and a very likely longevity of centuries of the vineyards themselves. The making of wine is coherent with the principles we apply in the vineyards: we aren't using any commercial product like yeasts, nutrients, enzymes, cleaning agents, but only hot water and some sulphur, we like having a winery plenty of life where all the microbiology coming from the vineyards can find a nice home to live and do his job.

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Via Torribina, 83 - 50050 Cerreto Guidi (Florence) Italy - ph. +39 0571 559167 - fax +39 0571 558996 - cell. +39 349 2115347 www.poggiotondowines.com | info@poggiotondowines.com