



CHIANTI DOCG

APPELLATION	Chianti 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 vines.
EXPOSURE	Southwest
PLANTING DENSITY	6250 vine stocks/hectares
TRAINING SYSTEM	VSP with Guyot pruning
YIELD PER HECTARE	9 tons/ha – 1,45 kg per plant
HARVESTING	September
HARVESTING METHOD	Manual

VINIFICATION

The Fruit was fermented with indigenous yeasts. The wine then went through a bladder press before ageing in cement and large untoasted oak casks. Malolactic fermentation occurred naturally. The grapes were destemmed and gently crushed then fermented in concrete tanks just with their native yeasts, after two weeks they were pressed and the wine went both into large untoasted casks and concrete tanks to do the ageing.

TASTING NOTES

Deep garnet red. On the nose, dried oregano aromas are entwined with dark and red cherries. Ripe cherries on the palate are balanced with grainy tannins so typical of traditional Chianti, with a vibrant, fresh acidity on the finish. Diam cork used to avoid possible cork taint

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.

POGGIOTONDO

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