



IGT TOSCANA ROSSO

APPELLATION	Toscana IGT (Indicazione Geografica Tipica)
GRAPE VARIETY	70% Sangiovese 30% Canaiolo
ESTATE	Poggiotondo
ALTITUDE	100 Metres
SURFACE	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 major influence of the Mediterranean sea the western part of the Chianti region has a milder climate resulting in an enviable overall balance of the plants.
EXPOSURE	South west
PLANTING DENSITY	6250 vine stocks/ hectares
TRAINING SYSTEM	VSP with Guyot pruning
YIELD PER HECTARE	10 tons/ha – 1,6 kg per plant
HARVESTING	September October
HARVESTING METHOD	Manual
VINIFICATION	A five-day cold soak gave a soft and gentle prefermentation extraction from the skins. Fermentation took place in cement tank and lasted seven days after which it was pressed. The wine remained in cement tanks for eight months before bottling.
BOTTLE AGEING	2 months
TASTING NOTE:	Nice depth of colour with an intensely perfumed nose of red and black berries with a spicy character. On the palate, savoury, spicy, juicy notes, excellent length and a fragrant finish.

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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