



Poggiotondo, `Terre di Cresci` Chianti Classico 2015

PRODUCER

The Poggiotondo estate is situated in the hills to the northwest of Empoli in western Tuscany. These hills are south and southwest facing, and are planted primarily with Sangiovese. Alberto Antonini's estate has been certified organic since the 2014 vintage. His aim is to make wines with a strong sense of place, which exemplify the very best from Chianti.

VINEYARDS

The grapes for this wine are sourced from seven hectares of vineyard area in Montefioralle between Greve and Badia a Passignano, in the north-western part of the Chianti Classico appellation. Vineyards are located at altitudes of 350-450 metres above sea level, and face the South West and the South East. Soils here are composed of calcareous marl – this is the typical "Alberese" (locally called Colombino) with some spots of "Galestro". Vines are 35 years old on average, ranging from 20 to 70 years. They are trained with both Guyot and spur pruned cordon systems at a density of 5000 plants per hectare.

VINTAGE

2015 was an excellent vintage in Tuscany. Lower temperatures in April delayed budding by about ten days. A warm spring was followed by a hot summer with little rain. Luckily the month of September was perfect, with the right amount of rain and atmospheric humidity. This contributed to an extremely healthy crop with excellent maturation throughout.

VINIFICATION

Harvest was carried out by hand. Once in the winery, the grapes were destemmed, gently crushed and fermented with natural yeasts. Short pumping over was carried out to avoid over extraction and after two weeks the wine was pressed and raked into large cask to undergo malolactic fermentation. The wine was aged for 18 months in large untoasted oak casks to preserve the fruit aromas in the finished wine.

TASTING NOTES

This wine has an elegant aroma of red fruits, black cherries, spices and a hint of floral perfumes. The palate is powerful with juicy tannins that give a smooth texture. The finish is persistent and clean.



VINTAGE INFORMATION

Vintage	2015
Region	Chianti, Tuscany
Grape Varieties	90% Sangiovese 6% Canaiolo 4% Colorino
Winemaker	Alberto Antonini
Closure	Natural Cork
ABV	14%
Acidity	5.2g/L
Wine pH	3.42
Bottle Sizes	75cl