



POGGIOTONDO

ROSSO SANGIOVESE IGT



APPELLATION Toscana IGT

GRAPE VARIETY 100% Sangiovese

ALTITUDE 100 meters above sea level

SOIL TYPE Soil of marine origin, calcareous with a high presence of Fossils and white shells which gives elegance and complexity to the wines.

CLIMATE The western part of Chianti has a mild and dry climate thanks to the greater influence of the Mediterranean Sea.

EXPOSURE South-West

DENSITY 6250 vines/ha

TRAINING SYSTEM VSP with Guyot method

YIELD 9 tons/ha – 1,5 kg per vine

HARVEST September, manual

FERMENTATION

A few days of cold maceration allowed a delicate pre-fermentative extraction from the skins. The grapes are fermented in concrete tanks at a controlled temperature. Malolactic fermentation occurs spontaneously.

MATURATION

The wine remains in concrete tanks at a controlled temperature until bottling.

TASTING NOTES

Young ruby red with good depth, intensely perfumed on the nose, with hints of red and black berries, cherry, red currant, blueberry, light spicy notes. On the palate it is savory and juicy, with excellent length and a fragrant finish.

ORGANIC CERTIFICATION

Poggiotondo is certified organic and all our wines are produced from the grapes we grow in our own vineyards. A few years ago, we decided to go back to traditional vineyard management, abolishing all use of synthetic chemicals to allow the soil to regenerate and always stay alive. This farming method encourages the vines to develop their own antibodies, giving us healthier vines, better fruit quality, more character and longevity of the vineyards. The vinification is consistent with the principles we apply in the vineyards; therefore, we have developed non-invasive winemaking techniques.

Poggiotondo Soc. Agricola Srl

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