



POGGIOTONDO

## BIANCO TOSCANA IGT VERMENTINO DELLE CONCHIGLIE



**APPELLATION** Toscana IGT

**GRAPE VARIETY** 100% Vermentino

**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** 5000 vines/ha

**TRAINING SYSTEM** VSP with Guyot method

**YIELD** 9 tons/ha – 1,8 kg per vine

**HARVEST** Second week of September, manual, in 15kg small boxes

### FERMENTATION

The whole bunches are delicately pressed with a pneumatic press. The must is kept in contact with the lees for a few days at a low temperature. Once naturally decanted, it is then separated from the coarse lees and fermented with 20% of the whole bunch in cement tanks at a controlled temperature. Malolactic fermentation does not take place.

### MATURATION

The wine rests on the fine lees for a few months in temperature-controlled cement tanks until bottling.

### TASTING NOTES

Straw yellow colour. Elegant and vibrant nose with notes of white flowers, green apple, citrus and lemon peel aromas. On the palate well balanced between acidity and structure, with a long pleasant mineral 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**

Via Torribina, 83 - 50050 Cerreto Guidi (FI) ITALIA

Tel +39 0571 559167 Email [info@poggiotondowines.com](mailto:info@poggiotondowines.com) Website [www.poggiotondowines.com](http://www.poggiotondowines.com)