



POGGIOTONDO

## CHIANTI DOCG



**APPELLATION** Chianti DOCG

**GRAPE VARIETY** 94% Sangiovese, 3% Canaiolo, 3% Colorino

**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** September, manual

### FERMENTATION

The grapes are destemmed and crushed, then fermented in temperature-controlled cement tanks with their indigenous yeasts. Malolactic fermentation occurs spontaneously.

### MATURATION

The wine ages for 50% in concrete tanks and 50% in large untoasted 54hl barrels, before being blended. This is followed by refinement for a few months in the bottle.

### TASTING NOTES

Lively ruby red colour. On the nose hints of dried oregano with aromas of cherry, both red and dark. On the palate the ripe cherry balances well with the full-bodied tannins typical of traditional Chianti, and rises vibrantly thanks to the fresh acidity of the 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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