



POGGIOTONDO

CHIANTI SUPERIORE DOCG



APPELLATION Chianti Superiore DOCG

GRAPE VARIETY 92% Sangiovese, 5% 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 7.5 tons/ha – 1,5 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 in large untoasted 54hl barrels followed by a few months of aging in the bottle.

TASTING NOTES

Ruby red with bright purplish hues. Intense bouquet of violets combined with a powerful aroma of red berries, red cherry, raspberry and even blueberry. Deliciously succulent on the palate, with more tertiary spice flavors such as black pepper, clove and a hint of cinnamon. Well balanced and harmonious with a pleasant substantial and persistent 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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