



POGGIOTONDO

CHIANTI RISERVA DOCG



APPELLATION Chianti Riserva 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 tons/ha – 1,4kg per vine. Only the best grapes are selected by hand.

HARVEST The green (or selective) harvest takes place in August to limit the final production while the main harvest is done manually in September in small 15kg small boxes.

FERMENTATION

The selected grapes are placed in cement "tulipee" at controlled temperature with gravity flow system with 20% of whole bunches. Fermentation takes place with indigenous yeasts and once completed, the wine is left to macerate on the skins for a few days. Malolactic fermentation occurs spontaneously.

MATURATION

The wine is aged in untoasted 16.5hl barrels followed by a few months of aging in the bottle.

TASTING NOTES

Intense ruby red with a pleasantly complex bouquet of dark berry fruits, herbaceous nuances of thyme and hints of balsamic wood. The palate is consistent and confirms complex flavors with multiple layers, from dark cherry to aromatic herbs, from spices to wet undergrowth, integrated with juicy fine tannins.

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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