



POGGIOTONDO

CHIANTI RISERVA DOCG VIGNA DELLE CONCHIGLIE



APPELLATION Chianti Riserva DOCG

GRAPE VARIETY 100% Sangiovese

ALTITUDE 130 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 3 tons/ha – 0,6kg 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 16hl concrete "tulipee" at controlled temperature with gravity flow system with 20% 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, to then be bottled without any clarification and aged in the bottle for a few months.

TASTING NOTES

Light medium garnet color. Delicate floral aromas are combined with aromas of red and black berried fruits, especially cherries and currants are enhanced. Elegant, pleasantly fresh hints of undergrowth that combine with light notes of leather and tobacco. Refined structure, silky and well defined with a beautiful persistence in the mouth.

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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