



Vineyards and vinification

TERRITORY

Poggiotondo is located on the western hills of the Chianti region, between Vinci and Cerreto Guidi. The land is made up of a mixture of limestone and marine sediment with the presence of white sea shells, which together impart elegance and complexity to the wines.

VINEYARD

Vineyard area:

Poggiotondo has 50 ha. of vineyards, producing DOCG Chianti and IGT wines.

The varieties:

- Sangiovese
- Merlot
- Syrah
- Canaiolo
- Trebbiano
- Malvasia

Replanting of the vineyard began in 2000 and will be complete within the next 2 years.

The combination of the great variety of soils and the exposure of vineyards, allows diverse selection in the vineyard with which to produce wines that are complex, well balanced and express individuality.

Planting density:

The vineyards are situated at about 100 metres above sea level.

The most recent vineyards are planted with high density, 6250 vines per hectare, in order to reduce the yield per plant and increase the quality of the grapes and the quality of the resulting wine.



VINEYARD MANAGEMENT

Poggiotondo company follows the principles of IPM (integrated pest management), where we try to reduce the use of chemicals to respect the environment.

Particular care is given to other operations in the field, which are carried out largely still manually by our skilled workers. The vineyard is trained in the VSP method (Vertical Shoot Positioning), using the Guyot method for pruning.

Harvest - Manual:

Starts from the first days of September for Merlot, continuing on with Syrah and ends in early October with Sangiovese.

Harvesting dates are determined by daily inspection of the vineyards to monitor sensory (the flavour) and chemical (sugar, acidity and polyphenols) characteristics of the grapes, with the winemaking and viticultural team working closely together.

PRODUCTION

Winemaking

The winery is a simple structure, equipped with the most modern production and processing facilities, to ensure quality wines.

The different red varieties (Sangiovese, Merlot and Syrah), from different sites are harvested and vinified separately. After destemming and crushing, the must is pressed into stainless steel vats, where the fermentation takes place using only indigenous yeast for a period of about 10 days.

Grapes destined to produce aromatic approachable wines undergo a relatively low fermentation temperature (23-25°C), while the grapes which will be made into wines for ageing, undergo fermentation at slightly higher temperatures (30-32°C).

Following the first fermentation, the red wines are left in contact with the skins for up to 8 days to give the wines more structure for ageing.

After the alcoholic fermentation, the malolactic fermentation takes place either in stainless steel or barrels.

Ageing

The wines are aged in part in stainless steel and partly in new and second use barriques.

The toasting of the barrels is chosen to avoid interfering with the primary, aromatic characteristics of the wine.