



cerro del masso

Classic Modern Vibrant

This is a modern wine that is classic Chianti in style. Medium bodied with red cherry fruit, ripe tannins and the subtle use of oak.

CERRO DEL MASSO

APPELLATION	Chianti DOCG
GRAPE VARIETY	80% Sangiovese, 10% Merlot, 5% Syrah, 5% Colorino

CHARACTERISTICS OF THE WINEMAKING TERRITORY

ESTATE	Poggiotondo srl
ALTITUDE	100 metres
SOIL TYPE	Soil of marine origin, calcareous with a high presence of white sea shells that impart elegance and complexity to the wines.
CLIMATE	Owing to the major influence of the Mediterranean sea the western part of the Chianti region has a milder climate resulting in an enviable overall balance of the plants.
SURFACE	50 hectares
EXPOSURE	Southwest
PLANTING DENSITY	6250 vine stocks/hectares
TRAINING SYSTEM	VSP with Guyot pruning

VINTAGE NOTE

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2007: a warm winter, followed by favourable spring conditions and a cool summer, led to an even but early ripening of the grapes. Harvest conditions were good and dry.

2008: good mild spring followed by a warm summer but not too dry, some rain at the end of the growing season

VINIFICATION AND AGEING

YIELD PER HECTARE	90 quintals/ha – 1,45 kg per plant
HARVESTING PERIOD	September October
HARVESTING METHOD	Manual
FERMENTATION CONTAINERS	Stainless steel tank
FERMENTATION TEMPERATURE	28°C
FERMENTATION TIME	7 days
MACERATION ON THE SKINS	3 days
MALOLACTIC FERMENTATION	Yes
AGEING	In French oak barriques for 8 months
AGEING IN BOTTLE	2 months

TASTING NOTES

2007: spicy black cherry fruit aroma. A wine driven by the fruit, the palate is long, fresh with well balanced tannins and minerality.

2008: nice bright ruby red colour, good mix of red cherry and some darker fruit, juicy and soft tannins with a firma acidity and long nice minerality.

Diam cork used to avoid possible cork taint.

POGGIOTONDO

Via Torribina, 83 - 50050 Cerreto Guidi (Florence) Italy - ph. +39 0571 559167 - fax +39 0571 55784 - cell. +39 349 2115347 www.poggiotondowines.com | info@poggiotondowines.com