



chianti superiore

POGGIOTONDO CHIANTI SUPERIORE

APPELLATION	Chianti Superiore DOCG
GRAPE VARIETY	90% Sangiovese, 10% Merlot

CHARACTERISTICS OF THE WINEMAKING TERRITORY

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

VINTAGE NOTE

VINTAGE NOTE	2009: A cool rainy spring followed by a hot and dry summer, weather at harvest has been dry and warm and as a result the fruit was healthy and ripe with a good balance between flavours and tannins.
	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	7.5 tons/ha - 1,2 kg per plant
HARVESTING PERIOD	October
HARVESTING METHOD	Manual
FERMENTATION CONTAINERS	Stainless steel tank
FERMENTATION TEMPERATURE	28°C
FERMENTATION TIME	8 days
MACERATION ON THE SKINS	10 days
MALOLACTIC FERMENTATION	Yes
AGEING	Aged in 55 hectolitre french oak barrels for 12 months.
AGEING IN BOTTLE	6 months

TASTING NOTES	2009: Deep dark fruits, slightly earthy complex nose. The palate has velvety soft tannins, broad in dimension with a long complex finish.
	2008: Complex and elegant, notes of black and red fruit completed by hints of spices given by a gentle oak ageing. On the palate is warm, round with the presence of silthy and deep tannins completed by a good, long-lasting finish.

Diam cork used to avoid possible cork taint.

Ripe Complex Balanced

The grapes are sourced from select parts of our low yielding Poggiotondo estate vineyards.

The wine shows structure and complexity with a "Superior" quality. The extended time on skins and ageing in oak barrels, delivers a wine that exhibits beautiful black fruit flavours and elegant spices.

POGGIOTONDO

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