



poggiotondo bianco

Fresh Mineral Elegant

The idea behind this wine is to display the true potential of 3 native Tuscan white wine grapes: Vermentino for freshness and elegance; Trebbiano for structure and Malvasia for intense aromatics.

The style is unoaked to maximise the freshness and varietal aromas.

Lees contact at a low temperature adds texture and complexity to the wine.

POGGIOTONDO BIANCO

APPELLATION	Toscana IGT
GRAPE VARIETY	40% Vermentino, 30% Trebbiano, 30% Malvasia

CHARACTERISTICS OF THE WINEMAKING TERRITORY

ESTATE	Poggiotondo srl
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.
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.
EXPOSURE	Southwest
PLANTING DENSITY	6250 vine stocks/hectares
TRAINING SYSTEM	VSP with Guyot pruning.

VINTAGE NOTE 2009

VINTAGE NOTE	2009: A cool rainy spring followed by a very hot and dry summer, weather at harvest has been very good, dry and warm and as a result the fruit was healthy and ripe with a good balance between flavours and tannins and a slightly lower acidity. Canopy management has been a key point and a shading of the clusters has avoided potential sun burnt damages during the sunny and hot summer.
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VINIFICATION AND AGEING

YIELD PER HECTARE	100 quintals/hectare – 1,6 kg per plant
HARVESTING PERIOD	September October
HARVESTING METHOD	Manual
PRESSING	Soft
FERMENTATION CONTAINERS	Stainless steel tank
FERMENTATION TEMPERATURE	15°C
LEES CONTACT TIME	60 days
FERMENTATION TIME	20 days
PRE-FERMENTATION COLD MACERATION	2 days at 8 degrees
MALOLACTIC FERMENTATION	No
AGEING	Stainless steel tank
TASTING NOTES	Aroma of yellow peaches and minerals. The palate is lively, structured, elegant and long with an underlying minerality.

Closed under screwcap

POGGIOTONDO

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