



*poggiotondo rosso*

### *Soft Juicy Intense*

*The idea behind this wine is to blend 3 red grape varieties which perfectly compliment each other: Sangiovese gives structure and acidity; Merlot soft tannins and Syrah juiciness.*

*The pre-fermentation cold soak maximises the fruit freshness and softens the tannins.*

*A modern wine with a clear Tuscan identity.*

## POGGIOTONDO ROSSO

APPELLATION	Toscana IGT
GRAPE VARIETY	40% Sangiovese, 30% Merlot and 30% Syrah

## 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

VINTAGE NOTE	2008: challenging vintage, humid spring conditions with vigorous canopy meant a slow ripening of the fruit. Careful management of the canopy and rigorous bunch selection ensured good flavours and fruit concentration.
VINTAGE NOTE	2009: a very good vintage at Poggiotondo, the climate was very nice along the growing season with a hot summer and a very dry fall which allowed to pick the fruit healthy and at an ideal ripeness; as a result the wine is showing beautiful bright red fruit and a good fresh palat with soft tannins and good acidity.

## VINIFICATION AND AGEING

YIELD PER HECTARE	100 quintals/ha – 1,6 kg per plant
HARVESTING PERIOD	September October
HARVESTING METHOD	Manual
FERMENTATION CONTAINERS	Stainless steel tank
FERMENTATION TEMPERATURE	28°C
FERMENTATION TIME	7 days
MALOLACTIC FERMENTATION	Yes
AGEING CONTAINERS	Stainless steel tank
AGEING	In stainless steel for 8 months
BOTTLE AGEING	2 months
TASTING NOTES	Notes of red cherry fruit, retained through a cold maceration of the grapes. The palate is fresh and juicy with good acidity and soft tannins.

Closed under screwcap

**POGGIOTONDO**

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