



POGGIOTONDO TOSCANA BIANCO

APPELLATION	Toscana IGT (Indicazione Geografica Tipica)
GRAPE VARIETY	60% Vermentino 40% Ansonica
ESTATE	Poggiotondo srl
ALTITUDE	100 Metres
SUREFACE	28 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.
YIELD PER HECTARE	10 tons/hectare – 1,6 kg per plant
HARVESTING PERIOD	September
HARVESTING METHOD	Manual
PRESSING	Soft under nitrogen gas protection to avoid oxidation.
FERMENTATION CONTAINERS	Stainless steel tank

VINIFICATION

The whole cluster were gently pressed and the juice naturally settled at 8 celsius, it was than rack of the gross lees and was followed by fermentation of 18 C for 20 days. No malolactic fermentation took place. The wine remained on the fine lees for a total of 60 days and was held in temperature controlled tank until bottling under Stelvin closure.

TASTING NOTES:

The lovely aromatic nose shows delicate fruity and floral aromas. On the palate, it has gentle and refreshing acidity with a rich texture and savoury finish.

ORGANIC CERTIFIED



Poggiotondo is organic certified; all our wines are produced from grapes naturally grown in our estate vineyards.

A few years ago we decided to move back to traditional vineyard management, we stopped using synthetic chemicals in order to regenerate the soil and have it alive. To encourage the vines to develop their own antibodies, we are experiencing healthier vines, better fruit quality, character and a very likely longevity of centuries of the vineyards themselves. The making of wine is coherent with the principles we apply in the vineyards: we aren't using any commercial product like yeasts, nutrients, enzymes, cleaning agents, but only hot water and some sulphur, we like having a winery plenty of life where all the microbiology coming from the vineyards can find a nice home to live and do his job.

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Via Torribina, 83 - 50050 Cerreto Guidi (Florence) Italy - ph. +39 0571 559167 - fax +39 0571 558996 - cell. +39 349 2115347 www.poggiotondowines.com | info@poggiotondowines.com