



POGGIOTONDO IGT TOSCANA ROSATO

| | |
|-------------------------|---|
| APPELLATION | Toscana IGT (Indicazione Geografica Tipica) |
| GRAPE VARIETY | Sangiovese 100% |
| ESTATE | Poggiotondo |
| 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 | South west |
| PLANTING DENSITY | 6250 vine stocks/hectares |
| TRAINING SYSTEM | VSP with Guyot pruning |
| YIELD PER HECTARE | 100 quintals/hectare |
| HARVESTING | September October |
| HARVESTING METHOD | Manual |
| PRESSING | Gentle protected pressing |
| FERMENTATION CONTAINERS | stainless steel tank |

VINIFICATION

The whole cluster were gently pressed and the juice naturally settled at 8 celsius, it was then rack of the gross lees and followed by fermentation in temperature controlled stainless steel tanks at 18 c for 20 days. The wine remained on the fine lees for a total of 60 days and was held in temperature- controlled tank until bottling.

TASTING NOTE:

Bright perfumes of red raspberries and watermelon are supported by delicate herbal notes. The front palate is fruit driven with flavours of fresh raspberries and watermelon which carry through to the mid palate. Hints of tannin ever so slightly grip the tongue and sides of mouth. The finish is long and savoury.

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.

POGGIOTONDO

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