



## POGGIOTONDO VERMENTINO

APPELLATION	Toscana IGT (Indicazione Geografica Tipica)
GRAPE VARIETY	Vermentino 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	Southwest
PLANTING DENSITY	6250 vine stocks/hectares
TRAINING SYSTEM	VSP with Guyot pruning
YIELD PER HECTARE	100 qli/ha
HARVESTING	Third week of September
HARVESTING METHOD	By hand in boxes of 25 kg
VINIFICATION	The whole cluster were gently pressed and the juice naturally settled at 8 celsius, it was then rack of the gross lees and was then fermented in 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 cement tanks until bottling under crewcup.
TASTING NOTE	Elegant whitth flower notes, citrus peel aromatics; on the palate great balance between acidity and texture with a long mineral finish
ORGANIC CERTIFIED	 <p>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.</p>

**POGGIOTONDO**

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