



*Poggiotondo Rosso*

## 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 2011

### VINTAGE NOTE

The season started with a cold winter. The spring has been mild with the right amount of rain which led to very balanced vines: we had good flowering and fruit set combined with the right amount of foliage in the canopy to ripen the fruit. The plant started to lignify shoots early, this led to a complete ripeness of tannins. Environmental conditions reduced the attacks of pest, thanks to that we had very healthy grapes. Both reds and whites had been picked one week in advance compared to a typical vintage. The wines of 2011 show great structure with very ripened and supple tannins, a good concentration of aromas, rich in colour.

## 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

2010: At the nose shows elegant notes of red wild fruit, combined with a slight hint of spiciness. In the mouth is juicy, savory with soft tannins.  
 2011: The nose is showing red and darker berry fruits with hints of spiciness green leafy herbs. This mouthfilling wine is soft and juicy yet surprisingly complex and long.

Closed under screwcap

### 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.*