



POGGIOTONDO

ROSATO TOSCANA IGT ROSATO DELLE CONCHIGLIE



APPELLATION Toscana IGT

GRAPE VARIETY 100% Sangiovese

ALTITUDE 100 meters above sea level

SOIL TYPE Soil of marine origin, calcareous with a high presence of Fossils and white shells which gives elegance and complexity to the wines.

CLIMATE The western part of Chianti has a mild and dry climate thanks to the greater influence of the Mediterranean Sea.

EXPOSURE South-West

DENSITY 5000 vines/ha

TRAINING SYSTEM VSP with Guyot method

YIELD 9 tons/ha – 1,8 kg per vine

HARVEST First week of September, manual, in 15kg small boxes

FERMENTATION

The whole bunches are delicately pressed with a pneumatic press. The must is kept in contact with the lees for a few days at a low temperature. Once naturally decanted it is then separated from the coarse lees and fermented in cement tanks at a controlled temperature. Malolactic fermentation does not take place.

MATURATION

The wine remains on the fine lees for a few months in temperature-controlled cement tanks until bottling.

TASTING NOTES

Light salmon color, powder pink, with soft orange reflections. On the nose vibrant aromas of violet and wild rose, red berried fruits, cherry, raspberry, delicate herbaceous notes. The palate is fruit-driven with flavors emphasizing fresh raspberry and watermelon. The mature tannin structure supports the long, mineral and savory finish.

ORGANIC CERTIFICATION

Poggiotondo is certified organic and all our wines are produced from the grapes we grow in our own vineyards. A few years ago, we decided to go back to traditional vineyard management, abolishing all use of synthetic chemicals to allow the soil to regenerate and always stay alive. This farming method encourages the vines to develop their own antibodies, giving us healthier vines, better fruit quality, more character and longevity of the vineyards. The vinification is consistent with the principles we apply in the vineyards; therefore, we have developed non-invasive winemaking techniques.

Poggiotondo Soc. Agricola Srl

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