



## 2008 POGGIOTONDO CHIANTI RISERVA DOCG

### Review Summary

POGGIOTONDO



**91 pts** "(90% sangiovese and 10% merlot): Ruby-red. Captivating nose of ripe red cherry, blackberry jam, sweet spices and vanilla. Sweet and suave in the mouth, with fresh, rich flavors of red and black fruits complicated by cinnamon and white pepper. Finishes long and clean, with peppery tannins and outstanding length. What I find really amazing about owner Alberto Antonini's wines is how different they are from entry level to midrange to top end; though the entry-level wines are truly delicious to drink, there's a clear step up in quality with each new wine. Antonini told me he purposely sets out to make wines for each level, rather than use leftovers to make the entry-level wines. "That just doesn't work," he said. "A leftover is a leftover.""

**Ian D'Agata**  
**Stephen Tanzer's International Wine Cellar**  
**July/August 2012**

**88 pts** "The 2008 Chianti Riserva shows good depth in its dark fruit. The Riserva was fermented in open top oak vats and aged in small French oak barrels, and it is the wood tannin that seems to attenuate the finish a touch. Otherwise, this is a fine showing. Anticipated maturity: 2012-2016."

**Antonio Galloni**  
**The Wine Advocate**  
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