



POGGIOTONDO



## 2008 POGGIOTONDO CHIANTI RISERVA DOCG

WINEMAKER: Alberto Antonini  
 REGION: Chianti, Tuscany  
 VARIETALS: Sangiovese (90%), Merlot (10%)  
 MATURATION: 20 months in 100% French oak barriques  
 ANALYSIS: 14.0% alc/vol | 3.5 pH | 5.4 g/1 TA

### VINTAGE:

The 2008 growing season began with a mild spring followed by a warm summer, but not too dry, followed by some light rains before harvest. The Merlot was picked during the second week of September and the Sangiovese was harvested the first week of October.

### WINEMAKING:

The 'Riserva' Sangiovese seeks to craft a wine that truly reflects the terroir of the vineyard and the best quality of the grapes. The grapes are hand-harvested and go into the fermenters with a gravity flow system. After a three day cold soak, the native yeast ferment occurs in oak and concrete vessels during which time gentle punch downs and lees stirring take place as needed. The wine goes through an extended maceration of ten days and is then racked to tight grained French oak barrels where malolactic fermentation takes place naturally and the wine is aged for twenty months.

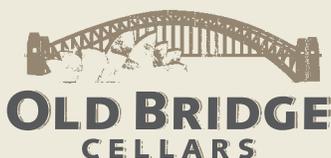
### TASTING NOTES:

The nose is complex with ripe red fruit notes, earth, and hints of tar aromas that show equally strong in the elegant palate. The flavors are wrapped in fine Sangiovese tannins with a complex, long, savory, and minerally finish.

CRITICAL ACCLAIM: **91 pts** Stephen Tanzer's International Wine Cellar, **88 pts** Robert Parker's The Wine Advocate

### ABOUT POGGIOTONDO:

In the north-western corner of the Chianti region, resting on the hills between the Montalbano and Arno valley, 123 acres of vines are joined by some 2,000 olive trees on the Poggiotondo estate. Founder and winemaker Alberto Antonini is a scholar of modern winemaking earning degrees from the University of Florence, Bordeaux University, and University of California Davis in addition to his winemaking stints around the globe. The Poggiotondo vineyards enjoy a Mediterranean influence and soils are riddled with remnants of sea life that afford minerality and complexity to these modern DOCG and IGT renditions.



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