



POGGIOTONDO



2008 POGGIOTONDO MARMORECCIA SYRAH IGT

WINEMAKER: Alberto Antonini
 REGION: Tuscany, Italy
 VARIETALS: Syrah
 MATURATION: 20 months in 100% French oak barriques
 ANALYSIS: 14.0% alc/vol | 3.5 pH | 5.4 g/l TA

VINTAGE:

The 2008 growing season began with a mild spring and warm summer, but not too dry, followed by some light rains before harvest which took place the second week of October.

WINEMAKING:

Sublime single varietal bottlings consistently overshadowed blends with Sangiovese, thus Marmoreccia was created. Grown on calcareous soils in the Tuscan Mediterranean climate, the vines are managed to yield just two tons per acre. The grapes are hand-harvested, gently destemmed and crushed, and 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. Following an extended maceration, the wine is racked to tight grained French oak barrels where the malolactic fermentation takes place naturally is aged for twenty months prior to bottling.

TASTING NOTES:

This is a rich, yet elegant, Syrah with spicy, dark cherry fruit and underlying earthy notes. The lingering finish brings refreshing acidity and minerality.

CRITICAL ACCLAIM: **90 pts** Robert Parker's The Wine Advocate, **90 pts** Wine Spectator, **88 pts** Stephen Tanzer's International Wine Cellar

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.



REAL PEOPLE. COMPELLING WINES.

EXCLUSIVE US IMPORTER

703 Jefferson Street, Napa, California 94559

Tel (707) 258 9552 or (800) 622 2234 • Fax (707) 258 9577 • www.oldbridgecellars.com • info@oldbridgecellars.com