



POGGIOTONDO



2008 POGGIOTONDO CHIANTI RISERVA VIGNA DELLE CONCHIGLIE DOCG

WINEMAKER: Alberto Antonini
 REGION: Tuscany, Italy
 VARIETALS: Sangiovese
 MATURATION: 20 months in 100% French oak barriques (20% new)
 ANALYSIS: 14.0% alc/vol | 3.6 pH | 5.5 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:

This wine is made from Sangiovese which is planted in a low-yielding vineyard located on top of Poggiotondo's south-east facing hill called "Vigna delle Conchiglie." The name comes from the special terroir of old marine soils which has generous amounts of calcareous seashells throughout. The hand-harvested fruit goes into different sized oak vessels with a gentle gravity flow system to ferment with native yeasts and is granted extended maceration of two weeks. The wine is then transferred into tight grained French oak barrels (20% new) where a naturally occurring malolactic fermentation takes place and maturation continues for twenty months.

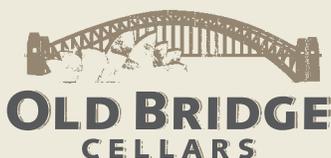
TASTING NOTES:

Grown on a single site named "Vigna delle Conchiglie" for the old marine soils riddled with calcareous seashells makes this Chianti Riserva elegant, complex, mineral-laden, and fresh. Concentrated, ripe red and dark fruit characters alongside delicate spices fold into a silky, minerally finish with great persistence.

CRITICAL ACCLAIM: 92 pts Stephen Tanzer's International Wine Cellar, 92 pts Wine Spectator, 91 pts Rober 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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