



POGGIOTONDO



2010 POGGIOTONDO BIANCO IGT

WINEMAKER: Alberto Antonini
 REGION: Tuscany, Italy
 VARIETALS: Vermentino (40%), Ansonica (30%), Malvasia (30%)
 FERMENTATION: Stainless steel
 ALCOHOL: 13.0% alc/vol

VINTAGE:

The season started with a fresh and rainy spring. Summer was mild, with a good quantity of rainfall that guaranteed perfect development of the berries. Temperatures were in the optimal range throughout the growing season which produced conditions that made for a long slow ripening season. Harvest began later than usual.

WINEMAKING:

Regarded as one of the pioneers of modern Italian winemaking, Alberto combines a global perspective with a unique vineyard location to craft modern Tuscan wines with a Mediterranean slant, wines that gain elegance and minerally complexity as they age. The fruit was hand harvested and gently pressed under nitrogen gas protection to avoid oxidation. A two-day pre-ferment cold maceration took place followed by a three-week fermentation in 100% stainless steel tanks. The wine benefitted from two months of lees contact at a low temperature which accentuated both its texture and complexity.

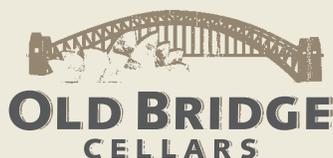
TASTING NOTES:

This is a light, aromatic wine with yellow fruit notes on the palate, refreshing acidity and lasting minerality. The varietals form a harmonious blend with Vermentino imparting freshness and elegance, Ansonica adding complexity and structure, and Malvasia providing intense aromatics. The style is unoaked to maximize the freshness and varietal aromas.

CRITICAL ACCLAIM: Not yet reviewed.

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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