



POGGIOTONDO



## 2011 POGGIOTONDO VERMENTINO IGT

WINEMAKER: Alberto Antonini  
 REGION: Tuscany, Italy  
 VARIETALS: Vermentino  
 FERMENTATION: Stainless steel and 15% French oak barriques  
 ALCOHOL: 13.5% alc/vol

### VINTAGE:

The growing season began with a mild spring and the right amount of rain which led to very balanced vines, especially good flowering and fruit set combined with the right amount of foliage in the canopy for even ripening. The Vermentino was picked the third week in September, one week in advance compared to a typical vintage.

### 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 mineral complexity as they age. The fruit was hand harvested and gently pressed under nitrogen gas protection to avoid oxidation. A pre-ferment cold soak took place before fermentation was carried out in both stainless steel tanks and older French oak barriques (15%). The wine benefitted from two months of lees contact during maturation which accentuated both its texture and complexity while its brightness was preserved by avoiding malolactic fermentation.

### TASTING NOTES:

This elegant and complex Vermentino is lively, fresh, and balanced with pronounced minerality. Generous aromas and flavors of yellow fruits, a subtle nuttiness and lovely white floral notes typical of this variety.

CRITICAL ACCLAIM: 87 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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