



2008 POGGIOTONDO
VIGNA DELLE CONCHIGLIE
CHIANTI RISERVA

Review Summary

POGGIOTONDO



94 pts “At under 1kg per vine production or less than five tons to the hectare the sangiovese grapes gives all it has from Vigna delle Conchiglie. The wine is oak fermented in various size vessels using indigenous yeast lending the wine a sense of harmony and balance from the get go. An extended two week post maceration leads to a 20 month stay in French oak barriques of which only 20 percent are new. The nose is an amazing mix of florals, seawater and minerality with a mix of red fruits. The plate is sophisticated and suave with more red fruits and chalky tannins. Ripe and delicious but with finesse and style it is really a perfect wine for its style. An impressive bottle of Sangiovese made from a massal selection of vines now twenty years old. Steak Florentine anyone.”

GismondiOnWine.com
March 11, 2012

93 “An upscale Chianti, this offers modern touches of cherry, chocolate and spice, backed by a rich, velvety mouthfeel. Crisp acidity keeps the palate refreshed.”

Wine Enthusiast
December 2012

92 pts “A dense, plush red, with beefy tannins underneath plum, black cherry and vanilla flavors. Intense and persistent. Just needs the right food, like grilled steak.”

Bruce Sanderson
Wine Spectator
September 30, 2012

92 pts “Deep red. Still-closed nose hints at red cherry, raspberry and violet, complicated by a white pepper nuance. Then rich, bright and very suave in the mouth, with a creamy sweetness lifted by minerally acidity, which gives clarity and cut to the middle palate. The sweet red berry and red cherry flavors linger impressively on the smooth, slightly flinty finish. Great Sangiovese.”

Ian D'Agata
Stephen Tanzer's International Wine Cellar
July/August 2012



91 pts “Kick the dirt in just about any vineyard in Chianti and you’ll turn up numerous calcareous seashells deposited millennia ago when the Mediterranean receded. The name Conchiglie (think conch shell) comes from this old marine soil, with the soil imparting a mineral note to the wine. Fermented in oak using native yeasts, the wine is then decanted into French oak barrels to age for 20 months. The result is a big dark brooding wine with layers of dark fruit flavors, plenty of spicy French oak, a sensuous creamy texture, 14% alcohol and a long supple finish with a hint of bitterness. Give this wine time for the fruit to come forward more and integrate with the oak.”

Gerald D. Boyd
WineReviewOnline.com
August 7, 2012

91 pts “The 2008 Chianti Riserva Superiore Vigna delle Conchiglie shows lovely depth and nuance in its aromas and flavors. Here, too, the cool nature of the year comes through in the wine's inward personality, but the balance between fruit, acidity and oak is fabulous and also notable for the year. A delicate finish rounds things out nicely in this harmonious single-vineyard Chianti. Anticipated maturity: 2013-2023.”

Antonio Galloni
The Wine Advocate
June 2012

“This Tuscan beauty is the craftwork of winemaker Alberto Antonini, who founded Poggiotondo on 120-some-odd acres in the olive-tree-laden hills between Arno and Montalbano... It’s at once fleshy, exuberant and contemplative. I dug the sweet wood spiciness; and there’s so much chocolaty, velvety, juicy fruit and acidic pop to this wine that I’ve little doubt it will show a tamer side at the dinner table, and will calm itself down and balance out just fine with a few more years rest in the bottle. Cinnamon, leather, orange peel, dried cherries, spices and plums... it’s an enticing package.”

Joe Roberts
1WineDude.com
February 14, 2013

“Vibrant, juicy embrace showing tenderness in most of the right spots. A-”

Joe Roberts
@1WineDude
January 31, 2013