

**2011 POGGIOTONDO
VERMENTINO IGT**

Review Summary

POGGIOTONDO



90 pts “Vermentino, one of a handful of attractive indigenous white Italian grapes, is especially popular in Sardinia where it is the most widely planted white variety. Tuscan Vermentino from coastal vineyards has seen a recent rise in interest. This Vermentino was fermented in both stainless steel tanks and older French oak barriques. It has a brilliant medium gold color, attractive floral aroma with traces of yellow pear. The flavors are bright with citrus and pear notes, 13.5% alcohol and good length through the finish.”

Gerald D. Boyd
WineReviewOnline.com
August 7, 2013

90 pts “It turns out this estate is as talented at making white wines as they are at making reds. This lovely expression of Vermentino combines a firm edginess with the even so subtle peach-like lushness. Its texture and length makes it quite remarkable.”

Michael Apstein
WineReviewOnline.com
June 12, 2012

87 pts “The 2011 Vermentino caresses the palate with melon, pears, flowers and figs. The 2011 stands out for its soft, textured fruit and inviting personality. Anticipated maturity: 2012-2013.”

Antonio Galloni
The Wine Advocate
June 2012

“I’ve been on an Italian Vermentino kick. I’m loving it right now. It’s so crisp and versatile. The 2011 Poggiotondo Vermentino from Tuscany is lively and delicious and a good value at around \$20.”

Joe Roberts
MercuryNews.com
December 19, 2013



“Lemons & nuts that are practically kissing cousins with soapy, floral Viognier, wild & fancy free.”

Joe Roberts
@1WineDude
January 29, 2013

“The Poggiotondo 2011 Vermentino IGT was produced from fruit sourced in the winery’s home region of Tuscany. Lemon zest, hazelnut and mango aromas are all prevalent on the nose of this Vermentino. Bartlett pear and yellow delicious apple flavors are on display throughout the palate along with hints of grapefruit. An impressive amount of minerality is in evidence throughout, particularly on the finish which has excellent length. The Poggiotondo Vermentino has lively acidity and nice structure; it’s a pleasure to drink on its own but it’s truly made to pair with food. I enjoyed it alongside a roasted beet salad with goat cheese which worked perfectly. This wine is best served a couple of degrees warmer than the average white wine. That really allows it to open up and show its true charms.”

GabesView.com
June 20, 2012

