

2009 POGGIOTONDO CHIANTI SUPERIORE DOCG

Review Summary

POGGIOTONDO



90+ pts “(90% Sangiovese and 10% Merlot, aged in 5,400-liter barrels for 12-15 months; by law, a Chianti Superior can be made from yields of no more than 7.5 tons per hectare): Deep ruby-red. Enticing nose offers dark berry syrup, sweet spices and minerals. Then fleshy and creamy in the mouth, with bright red and black cherry flavors accented by spices on the long, smooth finish.”

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

90 pts “A polished, fruit-filled red, drenched in violet, blackberry, black cherry and sweet spice flavors. Balanced and intense, with a lively, firmly structured finish.”

Bruce Sanderson
Wine Spectator
September 30, 2012

90 pts “For Chianti, the designation “Superiore,” means a higher alcoholic strength (in this case 14%) and longer aging. Tank fermented, this blend of Sangiovese and Merlot was aged in French oak barriques for 12 months, then an additional six months in bottle before release. The ruby color is deep and brilliant and the aromatics show dark fruits backed by sweet spice. It has medium flavors, good texture, layered dark fruits, hints of spice and a medium finish.”

Gerald D. Boyd
WineReviewOnline.com
August 7, 2012

89 pts “Poggiotondo is located on the west hills of the Chianti region. The vineyards of Alberto Antonini sit over a mix of limestone and marine sediment marked by ancient sea shells. Yes, delicate, chalky, minerality and florals mark the Chianti Superior's cool nose. The palate is a mix of dark and mostly red fruits with more floral characters, minerality, dried herbs and spice with mild notes of oak. Round supple silky and with just enough tension to keep it fresh throughout. Stylish red wine for sophisticated sipper. Grilled chicken or beef would be great match.”

GismondiOnWine.com
March 11, 2012



88 pts “The 2009 Chianti Superior emerges from the glass with dark cherries, menthol, licorice and fresh flowers. Aging in cask keeps the Superior fresh, vibrant and perfumed. This is a lovely wine to drink now and over the next few years. Anticipated maturity: 2012-2016.”

Antonio Galloni
The Wine Advocate
June 2012

Top 100 Wines “Predominantly sangiovese with a small dash of merlot, this is enticingly fragrant rather than exuberant, anise to the forefront of the aromas, medium-weight structures and supportive acidity, stickily juicy tannins, and peppery seasoning all make for a deliciously savory wine suited to many cuisines.”

Tony Love
The Advertiser
2013

“Minerals & meat, funk & leather, fruit serious and sensual, & seriously sensual.”

Joe Roberts
@1WineDude
January 29, 2013

