

**2014 POGGIOTONDO  
CHIANTI SUPERIORE DOCG**

**Review Summary**

POGGIOTONDO



**90 pts** “Poggiotondo’s 2014 Chianti Superiore is dark, fleshy and succulent, with lovely depth and pliancy to match. Dark cherry, plum, lavender, violet and menthol wrap around the inviting finish. The 2014 was fermented in cement and aged in cask. More importantly, it is a terrific effort for the vintage.”

**Antonio Galloni**  
Vinous  
October 2016

**88 pts** “Rich for the vintage, with a fleshy texture framing cherry, earth and tobacco notes. Tightens up, but this is balanced and moderately long.”

**Bruce Sanderson**  
Wine Spectator  
December 31, 2016

**16.5/20 pts** “Certified organic and in practice also biodynamic though Alberto Antonini uses only the preparations that he thinks are appropriate to his vineyard. Includes about 3-5% Colorino and Canaiolo. Fermented in concrete and aged in 54-hl oak casks. Mid cherry. Nicely rocky/dusty quality to the pure, fresh dark fruit. Deliciously succulent with spicy, sweet dark cherry and wild headgerow fruit but just a little savory too. Beautifully balanced and harmonious. Both smooth and tangy and finishes so fresh. I defy anyone not to find this totally drinkable and irresistible to the end of the bottle.”

**Julia Harding**  
JancisRobinson.com  
October 18, 2016