



POGGIOTONDO



## 2009 POGGIOTONDO MARMORECCIA SYRAH IGT

WINEMAKER: Alberto Antonini  
REGION: Tuscany, Italy  
VARIETALS: Syrah  
MATURATION: 20 months in French oak barriques, 80% new  
ANALYSIS: 14.1% alc/vol | 3.76 pH | 5.3 g/l TA

### VINTAGE:

The 2009 season supplied good winter rains with a warm to hot summer. A little summer rain provided near perfect growing conditions.

### WINEMAKING:

French oak fermenters were gravity filled with gently crushed fruit and 15% whole bunches. The fermentation of this pure Syrah occurs with native yeasts after a cold soak at 45° F for three to four days. The cap is managed by manual punch downs. The lees remain in contact with the wine during and post fermentation. The wine goes through an extended maceration of seven days before being transferred to tight grained French oak barrels where the malolactic fermentation takes place naturally. The wine is then aged in 59 gallon French barrels for approximately 20 months.

### TASTING NOTES:

The nose has delicate spices, dark ripened cherry with underlying earthy fragrances. The palate shows a round supple warmth with a rich and elegant structure. The lingering finish brings refreshing acidity and minerality.

### CRITICAL ACCLAIM:

90 pts Wine Spectator

### 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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