



POGGIOTONDO



## 2011 POGGIOTONDO MARMORECCIA SYRAH IGT

WINEMAKER:	Alberto Antonini
REGION:	Tuscany, Italy
VARIETALS:	Syrah
MATURATION:	20 months in 100% French oak barriques (20% new)
ALCOHOL:	14.0% alc/vol

### VINTAGE:

Good rains throughout the winter and at the beginning of spring gave an excellent start to the growing season. Towards the end of the season a warmer spell arrived which gave the grapes good concentration and flavor ripeness.

### WINEMAKING:

Regarded as one of the pioneers of modern Italian winemaking, Alberto combines a global perspective with a unique vineyard location to craft modern Tuscan wines with a Mediterranean slant, wines that gain elegance and minerally complexity as they age. The hand-harvested fruit goes into old 500L rolling oak vessels with a gentle gravity flow system. Fermentation takes place with native yeasts and the wine undergoes extended maceration for two weeks. The wine is then transferred into tight grained French oak barrels where a naturally occurring malolactic fermentation takes place and maturation continues for twenty months. Unfined and unfiltered.

### TASTING NOTES:

Aromas of delicate spice, with black pepper in evidence, dark ripened cherry and an underlying earthy fragrance. The palate shows similar flavors of savory spice and red fruits which are supported by a round and supple mouthfeel and a rich and elegant texture. The wine finishes with refreshing acidity and minerality.

CRITICAL ACCLAIM: Not yet reviewed.

### 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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