



POGGIOTONDO



2013 POGGIOTONDO CHIANTI RISERVA DOCG

WINEMAKER:	Alberto Antonini
REGION:	Chianti, Tuscany
VARIETALS:	Sangiovese (85%), Canaiolo (10%), Colorino (5%)
MATURATION:	20 months in 100% French oak barriques
ALCOHOL:	14.0% alc/vol

VINTAGE:

2013 was an excellent year for the Sangiovese grape despite a wet spring that led to pressure from fungal diseases, particularly during flowering. Cool weather in August further slowed the already-delayed growth of the vines. However, long, slow ripening kept acidity levels fresh and promoted tannin maturation without excessive sugar levels. Picking started in late September and continued until mid October.

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 grapes are hand-harvested and gravity fed to oak and concrete tanks where fermentation takes place using indigenous yeasts. The wine goes through an extended maceration of ten days and is then racked to 5,400L untoasted French oak casks for malolactic fermentation. The wine is aged for twenty months and is unfiltered and unfined.

TASTING NOTES:

Intense and complex aromas of dark berry fruits, green leafy herbs and a dark chariness. The complexity continues onto the palate with dark fruits, savory herbs, spices and hints of tar. Fine, almost juicy tannins fill the mouth and lead to a long, minerally driven finish.

CRITICAL ACCLAIM: 92 pts Vinous, 91 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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