



POGGIOTONDO



## 2010 POGGIOTONDO CHIANTI CERRO DEL MASSO DOCG

WINEMAKER: Alberto Antonini  
 REGION: Tuscany, Italy  
 VARIETALS: Sangiovese (80%), Merlot (10%), Syrah (5%), Colorino (5%)  
 MATURATION: 8 months in 100% French oak barriques  
 ALCOHOL: 13.0% alc/vol

### VINTAGE:

The season started with a fresh and rainy Spring. Summer was mild, with a good quantity of rainfall that guaranteed perfect development of the berries. Temperatures were in the optimal range throughout the growing season which produced conditions that made for a long, slow ripening season. Harvest started later than usual.

### 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 fruit was hand harvested, fermented, and granted three days of extended maceration in stainless steel tanks. The wine was then racked to French oak barrels where malolactic fermentation took place naturally and the wine continued to mature for eight months.

### TASTING NOTES:

Red cherries are supported by darker fruit aromas and hints of licorice on the nose. The palate opens up with juicy red fruit notes. Understated spice characters dominate the mid palate followed by zippy acidity that lend freshness to the long minerally finish. The fine grained tannins help give this wine its solid structure.

CRITICAL ACCLAIM: **88+ pts** Stephen Tanzer's International Wine Cellar

### 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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