

# POGGIOTONDO



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Il Tirreno – The super-chef at Cerreto November 2011

<http://iltirreno.gelocal.it/empoli/cronaca/2011/11/22/news/il-super-chef-a-cerreto-5316891>



**CERRETO** - Poggiotondo the winery of Alberto Antonini as a model for one of the world's most famous chefs, Jamie Oliver. "We know Jamie for ten years now - says Alberto Antonini's wife, Alessandra - since our products have entered in its restaurants and kitchens." Jamie Oliver, born in 1975, English Essex, is the chef par excellence, known worldwide thanks to its presence on television and in numerous engagements in the Anglo-Saxon world to bring the culture of Italian and Mediterranean cuisine. Today **Jamie Oliver** will be at **Poggiotondo** to carry out a very special project. Infact, Oliver has established a foundation, "The Jamie Oliver Foundation" that deals with helping disadvantaged youth to enter the world of work. "It is not the first time that

Jamie Oliver brings his boys with us - Alessandra explains - the group comes every year in November, though not always accompanied by Jamie."The aim is to show these guys how is the wine and olive oil production process that end up on the tables of its customers. The choice of including a visit to **Poggiotondo** on this tour was not random. The owner of the company, Alberto Antonini, despite his young age, has experience at the highest levels, gained in the five continents. Alberto Antonini is a consultant and sometimes producer on many of the major wine producing countries: Italy, Argentina, Chile, Uruguay, California, Canada, South Africa, Portugal, Spain, Armenia, Australia. All that Alberto Antonini, world-renowned winemaker, has been able to learn in his thirty years of work, has been revised and brought in Cerreto Guidi, in the company that his father bought in 1968. The deep bond with the country of origin, where streets you can often seen Alberto running in the evening with friends, led him to think and produce wines, from the famous Cerro del Masso up to the prestigious crus, which express the synthesis of his experiences. For some time Poggiotondo is also along the path of conversion to biodynamic farming, **biodynamic** agriculture expert like the Californian Alan York, the same expert who follows the estate of the singer Sting, and the Chilean Pedro Parra, an expert of terroir, who studies the soil of Poggiotondo vineyards, and provide useful guidance to the family Antonini in order to select the best products to be bottled in prestigious reserves that are just tasted, among others, to the tables of the restaurants **Fifteen** of Jamie **Oliver**.