



Vigorello

THE REVOLUTION ACCORDING TO SAN FELICE: 1968, THE FIRST "SUPER-TUSCAN" IS BORN



Born out of a passion for the continuous research for quality in viticulture and out of the courage to innovate in the winery, Vigorello was one of the starting points of the revolution of quality that through the following decades would bring the great wines of Tuscany to the forefront of the international marketplace. Only red grapes: a powerful selection that was created a clean break from the wine-making traditions of the Chianti region.

Now, as ever, all the decisions of production are aimed at optimally expressing the wine-making potential of San Felice with ample freedom in the selection of the blend of grapes and in the technique of vinification. The following are the most significant stages in the development of this historic wine of San Felice:

1968

The first harvest of Vigorello. The name comes from 'vigor', power, energy, character; these are the qualities that were sought in the new wine.

In the vineyard: 100% Sangiovese

In the winery: 800 gallon casks of Slovenian oak

In the market: 5,000 bottles

1979

A small selection of Cabernet, planted in 1974, is vinified separately and blended into the wine prior to aging in the cask.

In the vineyard: 90% Sangiovese, 10% Cabernet Sauvignon

In the winery: a small part of the must is aged for the first time in 60 gallon barriques of Limousin oak

In the market: 38,880 bottles

1985

The selection of Sangiovese comes primarily from the Vigna del Mugelli vineyard, planted in 1979.

In the vineyard: 85% Sangiovese, 15% Cabernet Sauvignon

In the winery: one half of the must is aged in 60 gallon Limousin oak barriques, the rest in 800 gallon casks

In the market: 48,700 bottles

1990

The extraordinary quality of the Sangiovese grapes (selected also from the Capanna di Gosto vineyard) allows for an increase in the percentage of Cabernet Sauvignon in the blend, without altering the balance of the two varietals.

In the vineyard: 70% Sangiovese, 30% Cabernet Sauvignon

In the winery: the aging is exclusively in Limousin and Allier oak barriques, 35% of which are new

In the market: 53,500 bottles

1997

The extraordinary quality of Sangiovese allows for an increase in the percentage of Cabernet Sauvignon. This is the percentage still used today. Malolactic fermentation takes place in barriques.

In the vineyard: 60% Sangiovese, 40% Cabernet Sauvignon

In the winery: for the first time barriques from North American oak is used (10%). The remainder is aged in Allier barriques

In the market: 55,000 bottles

1999

The new Vigorello of San Felice. The selection of Sangiovese also includes grapes from the vineyard la Casa which was planted in '93 with new clones of Sangiovese selected in the 37 acre experimental vineyard at San Felice.

In the vineyard: 60% Sangiovese, 40% Cabernet Sauvignon

In the winery: 10% in North American oak and 90% in French Allier

In the market: 59,000 bottles