

# Pugnitello



2006 vintage

TYPE	Toscana Igt
VINEYARD LOCATION	<i>Casanova, Camponuovo, Le Rose and Poggio alle Povere vineyards on the Agricola San Felice properties (Castelnuovo Berardenga - Siena).</i>
ALTITUDE	380-400 metres
ASPECT	<i>Casanova: southeast; Camponuovo: southwest Le Rose: south; Poggio alle Povere: southwest</i>
YEAR PLANTED	<i>Casanova: 1999; Camponuovo: 1997; Le Rose: 1997; Poggio alle Povere: 1999</i>
SOIL PROFILE	Medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture, resting on Monte Morello formation or on <i>Macigno del Chianti</i> sandstone
TRAINING SYSTEM	Guyot and spur-pruned cordon
GRAPES	Pugnitello 100%
HARVEST	September 29
VINIFICATION AND MATURATION	20-25 day fermentation on the skins at 30° C, followed by malolactic fermentation and 18-20 months' maturation in 225-litre French oak barriques, then 8 months' ageing in the bottle
BOTTLES PRODUCED	15,900
SERVING TEMPERATURE	18°
ALCOHOL	12.8% vol
TOTAL ACIDITY	5.8 g/l
RESIDUAL SUGAR	1.9 g/l

