

Pugnitello Toscana Igt

VINTAGE FEATURES

Cooler than previous year, with abundant rainfall in winter and spring that caused a slight delay in flowering of the vines; temperatures above average in early July have favored the recovery conditions and maturation continued gradually through, online with the average seasonal temperatures in the months of August and September; excellent quality of the grapes, rich in aromatic substances and polyphenols with ideal values.

VINEYARD LOCATION

San Felice (Castelnuovo Berardenga, Siena)

SOIL PROFILE

Medium-textured, predominantly calcareous marl breakdown of alberese and galestro limestones, with abundant gravel-pebble mixture.

TRAINING SYSTEM

Guyot

GRAPES

Pugnitello 100%

HARVEST

First week of October

VINIFICATION & 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

8.000

SERVING TEMPERATURE

18 ° C

ALCOHOL

14% Vol

CELLARING

15-20 years

TOTAL ACIDITY 5,8 g/l

RESIDUAL SUGAR inf 0,5 g/l



TASTING NOTES & PAIRINGS A dense purplish hue, with a remarkably rich nose, offering cinnamon, clove, wild fruit preserves, and tobacco leaf. Velvet-smooth, ultra-savoury palate that magnificently reproduces the fragrances encountered on the nose. Meat-sauced first courses, roast Guinea-fowl and veal.

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Wine Spectator



2011

Pugnitello Toscana Igt

VINTAGE FEATURES

Mild and rainy end of winter and anticipated spring with temperatures above seasonal average. Generous rainfalls at the end of May and beginning of June assured a good supply of water to the vines; high temperatures during summer allowed a perfect ripening of grapes ensuring an excellent harvest as for quality; quantities instead suffered a reduction of 10% compared to previous years.

VINEYARD LOCATION

San Felice (Castelnuovo Berardenga, Siena)

SOIL PROFILE

Medium-textured, predominantly calcareous marl breakdown of alberese and galestro limestones, with abundant gravel-pebble mixture.

TRAINING SYSTEM

Guyot

GRAPES

Pugnitello 100%

HARVEST

26 – 30 September

VINIFICATION & 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

5.000

SERVING TEMPERATURE

18 ° C

ALCOHOL

15% Vol

CELLARING

15-20 years

TOTAL ACIDITY 5,4 g/l

RESIDUAL SUGAR inf 0,5 g/l

TASTING NOTES & PAIRINGS A dense purplish hue, with a remarkably rich nose, offering cinnamon, clove, wild fruit preserves, and tobacco leaf. Velvet-smooth, ultra-savoury palate that magnificently reproduces the fragrances encountered on the nose. Meat-sauced first courses, roast Guinea-fowl and veal.

Pugnitello

2010 vintage

TYPE	Rosso Toscana Igt
VINEYARD LOCATION	<i>Casanova, Camponuovo, Le Rose, Poggio alle Povere</i> and <i>Macchione</i> vineyards on the Agricola San Felice properties (Castelnuovo Berardenga - Siena).
ALTITUDE	380-400 metres
ASPECT	<i>Casanova</i> : southeast; <i>Camponuovo</i> : southwest <i>Le Rose</i> : south; <i>Poggio alle Povere</i> : southwest; <i>Macchione</i> : 2003
YEAR PLANTED	<i>Casanova</i> : 2001; <i>Camponuovo</i> : 1996; <i>Le Rose</i> : 1998; <i>Poggio alle Povere</i> : 2001; <i>Macchione</i> : 2003
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
GRAPES	Pugnitello 100%
HARVEST	Last week of September - First week of October
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	13,000
SERVING TEMPERATURE	18°
ALCOHOL	14 % vol
TOTAL ACIDITY	5.7 g/l
RESIDUAL SUGAR	2.1 g/l



2008 vintage

TYPE	Rosso Toscana Igt
VINEYARD LOCATION	<i>Casanova, Camponuovo, Le Rose, Poggio alle Povere</i> and <i>Macchione</i> vineyards on the Agricola San Felice properties (Castelnuovo Berardenga - Siena).
ALTITUDE	380-400 metres
ASPECT	<i>Casanova</i> : southeast; <i>Camponuovo</i> : southwest <i>Le Rose</i> : south; <i>Poggio alle Povere</i> : southwest; <i>Macchione</i> : 2003
YEAR PLANTED	<i>Casanova</i> : 2001; <i>Camponuovo</i> : 1996; <i>Le Rose</i> : 1998; <i>Poggio alle Povere</i> : 2001; <i>Macchione</i> : 2003
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
GRAPES	Pugnitello 100%
HARVEST	1-3 October
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	13,000
SERVING TEMPERATURE	18°
ALCOHOL	13,9 % vol
TOTAL ACIDITY	5.7 g/l
RESIDUAL SUGAR	2.3 g/l



2007 vintage

TYPE	Toscana Igt
VINEYARD LOCATION	<i>Casanova, Camponuovo, Le Rose and Poggio alle Povere</i> vineyards on the Agricola San Felice properties (Castelnuovo Berardenga - Siena).
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 24
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	18,000
SERVING TEMPERATURE	18°
ALCOHOL	14% vol
TOTAL ACIDITY	5.4 g/l
RESIDUAL SUGAR	2.8 g/l



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



Pugnitello

2004 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	October 2-3
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	12,300
SERVING TEMPERATURE	18°
ALCOHOL	13.5% vol
TOTAL ACIDITY	5.9 g/l
RESIDUAL SUGAR	1.8 g/l





Pugnitello

TOSCANA IGT

Harvest of 2003

Vineyard location	<i>Casanova, Camponuovo, Le Rose, Poggio alle Povere</i> vineyards on the Agricola San Felice estate (Castelnuovo Berardenga, Siena)
Altitude	380/400 m. (above sea level)
Aspect	<i>Casanova: south-east Camponuovo: south-west Le Rose: south Poggio alle Povere: south-west</i>
Year planted	<i>Casanova: 1999 Camponuovo: 1997 Le Rose: 1997 Poggio alle Povere: 1999</i>
Type of soil	average consistency and rich in coarse material. Mostly limestone and loam, resulting from the disintegration of Alberese and Galestro and resting on Monte Morello sandstone and Chianti sandstone
Training	Guyot and Spurred Cordon
Mix of Grapes	<i>Pugnitello</i> 100%
Harvest	4 th - 5 th October 2003
Winemaking and ageing process	20-25 day fermentation on the skins in steel at 30° C. Malolactic fermentation and maturation in 225-litre oak barrels for 18-20 months
Refining in bottles	8 months
Number of bottles produced	9,800
Serving temperature	18° C
Alcohol content	12.8% Vol.
Total acidity	6.0 g/l
Residual sugar	2.0 g/l