



Vigorello

Toscana IGT 2018

Made for the first time in 1968, Vigorello was the first of a new generation of Tuscan wines that subsequently became known as Supertuscans. The blend now also includes some Pugnitello, an ancient native grape revived by San Felice, in order to emphasize its Tuscan character

Vintage Profile

2018 has began with an early sprouting due to high temperatures in March and April, followed by a fairly rainy May. Temperatures have started to rise again since June; summer temperatures in the norm with scattered rains. The month of September in particular saw a succession of sunny days but with a great thermal excursion between day and night, which allowed the grapes a proper phenolic and aromatic maturation.

Tasting Notes and Pairings

Dense, garnet-flecked ruby. Releases a rich medley of red currant, sweet spice, and pungent underbrush. Warm and rich in the mouth, with expressive tannins and smooth hints of vanilla. Perfect with grills and roasts, particularly game and lamb, and aged cheeses.



SAN FELICE

Vineyard Location

San Felice (Castelnuovo Berardenga, Siena)

Soil Profile

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

Cabernet Sauvignon and Petit Verdot: silt-sandy soil from Pliocene.

Training System

Spur-pruned cordon for Cabernet and Merlot, Guyot for Pugnitello

Grapes

Pugnitello 35%
Merlot 30%
Cabernet Sauvignon 30%
Petit Verdot 5%

Harvest

Merlot: second week of September /
Cabernet Sauvignon
Pugnitello and Petit Verdot: first week of October

Vinification & Maturation

20–25 days fermentation on the skins at 30°C, followed by malolactic fermentation

and 24 months' maturation in 225-litre French oak barriques, then 8 months' ageing in the bottle.

Bottles Produced

40.000

Serving Temperature

18° C

Alcohol

14% Vol

Cellaring

15–20 years

Total Acidity

5,4 g/l

Residual Sugar

1,2 g/l

Size

