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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.





2013

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.