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Wine Spectator

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2013

Vigorello 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

Agricola San Felice properties (Castelnuovo Berardenga, Siena)

SOIL PROFILE

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

TRAINING SYSTEM

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

GRAPES

Pugnietello 35%, Merlot 30%, Cabernet Sauvignon 30%, Petit Verdot 5%

HARVEST

Merlot: first week of September

Cabernet Sauvignon and Pugnietello 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	38.000
SERVING TEMPERATURE	18 °C
ALCOHOL	14% Vol
CELLARING	15 – 20 years

TOTAL ACIDITY 5,4 g/l **RESIDUAL SUGAR** inf 0,5 g/l

TASTING NOTES & PAIRINGS Dense, garnet-flecked ruby. Releases a rich medley of redcurrant, sweet spice, and pungent underbrush. Warm and rich in the mouth, with expressive tannins and smooth hints of vanilla. Grills and roasts, particularly of game birds and lamb, and aged cheeses.