



SAN FELICE

Pugnitello

Toscana IGT 2016



Pugnitello is an ancient Tuscan native grape variety, whose name (little fist) refers to the shape of its cluster. Following its rediscovery, it has been researched, in collaboration with the universities of Florence and Pisa, in San Felice's experimental vineyard. The wine is the fruit of 20 years of study and experimentation focused on saving native Tuscan grapes from extinction. Pugnitello is noteworthy for its distinctive characteristics, smoothness, and full-bodied concentration.

Vintage Profile

Winter was quite mild and rainy; elevated temperatures at the beginning of April have caused an early flowering of at least 10 days; after a regular May, the summer months were very hot, with temperatures high above seasonal average, with periodic rains that helped to maintain a good vegetative balance avoiding water distress. The ripening of the grapes was very good as well as the average quality of the wines produced.

Tasting Notes and Pairings

A dense purplish hue, with a remarkably rich nose, offering cinnamon, clove, wild fruit preserves, and tobacco leaf. Velvety-smooth, ultra-savory palate that magnificently reproduces the fragrances encountered on the nose. Perfect with meat-sauced first courses, roast guinea-fowl, and veal.

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 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

8.000

Serving Temperature

18 °C

Alcohol

13,5% Vol

Cellaring

15–20 anni

Total Acidity

5,1 g/l

Residual Sugar

inf 0,5 g/l

Size

