

Pugnitello

Toscana IGT 2021



Pugnietello 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. Pugnietello is noteworthy for its distinctive characteristics, smoothness, and full-bodied concentration.

Vintage Profile

The 2021 vintage was characterized by a regular seasonal pattern. Spring rains promoted vegetative growth and ensured crucial water reserves for the summer. Only a brief halt in bud growth was caused by below-average temperatures after Easter. From a health perspective, there was no pressure from fungal diseases. The summer was mostly dry with consistent summer temperatures and a significant nighttime temperature fluctuation that aided grape ripening. The harvest was in line with previous years, with high-quality and healthy grapes

Tasting Notes and Pairings

Intense ruby red color with violet hues., 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

Pugnietello 100%

Harvest

1st 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 years

Total Acidity

5,6 g/l

Residual Sugar

< 0,5 g/l

Size

