



Pugnitello

Toscana IGT 2022

SAN  FELICE

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

During the 2022 season, no extreme weather events occurred, providing favorable conditions for vine development. The high summer temperatures were mitigated by mid-August rains, which contributed to an optimal grape ripening process. The Pugnitello harvest began around 1st week of October.

Tasting Notes and Pairings

Intense ruby red color with violet hues., with a remarkably rich nose, offering 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 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.

Serving Temperature 18 °C

Alcohol 13% Vol

Cellaring 15–20 years

Total Acidity 5,8 g/l

Residual Sugar < 0,5 g/l

Size

