



Vigorello

Toscana IGT 2016

Made for the first time in 1968, Vigorello was the first of a new generation of Tuscan wines that subsequently became known as Supertuscans. The blend now also includes some Pugnitello, an ancient native grape revived by San Felice, in order to emphasize its Tuscan character

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

Dense, garnet-flecked ruby. Releases a rich medley of red currant, sweet spice, and pungent underbrush. Warm and rich in the mouth, with expressive tannins and smooth hints of vanilla. Perfect with grills and roasts, particularly game and lamb, and aged cheeses.



SAN FELICE

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

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

Grapes

Pugnitello 35%
Merlot 30%
Cabernet Sauvignon 30%
Petit Verdot 5%

Harvest

Merlot: first week of September / Cabernet Sauvignon Pugnitello and Petit Verdot: 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

40.000

Serving Temperature

18° C

Alcohol

13,5% Vol

Cellaring

15–20 years

Total Acidity

5,1 g/l

Residual Sugar

1,0 g/l

Size

