



SAN FELICE

# Vigorello

Toscana IGT 2019



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 2019 was characterized by rains and snowfalls that allowed the deposit of water reserves; average spring temperatures favored an early april budbreak and high summer temperatures in June, July and August brought the grapes to perfect ripening. In general, the 2019 vintage has produced well balanced wines with an excellent aging potential.

### 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.

### Vineyard Location

San Felice (Castelnuovo Berardenga, Siena)

### Soil Profile

Merlot and Pugnitello: Medium-textured, predominantly calcareous marl breakdown of alberese and galestro limestones, with abundant gravel- pebble mixture.

Cabernet Sauvignon and Petit Verdot: silt-sandy soil from Pliocene.

### 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: second 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

6,0 g/l

### Residual Sugar

0,5 g/l

### Size

