



Vigorello

Toscana IGT 2021

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 Pugnello, an ancient native grape revived by San Felice, in order to emphasize its Tuscan character.

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

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 Pugnello: 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 and Guyot

Grapes Pugnello; Merlot; Cabernet Sauvignon; Petit Verdot

Harvest

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

Vinificazione e Affinamento

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 30.000

Serving Temperature 18 °C

Alcohol 13,5 % Vol

Cellaring 20 anni

Total Acidity 6,0 g/l

Residual Sugar < 0,5 g/l

Size

