

San Felice's history has always been indissolubly bound up with an intense research activity. The late 60's saw our efforts focussed on improving Sangiovese, with the objective of underscoring the impressive character of this variety.

Our engagement in later years turned to other varieties, both traditional and not such as Colorino, Cabernet Sauvignon, Merlot and others.

But it was the line of research that San Felice undertook in 1987 that brought the winery widespread attention.

With the overall objective of halting the erosion of Tuscany's historical viticulture heritage, the University of Florence succeeded in identifying 278 distinct grape varieties (of which 161 red) throughout various areas within the region.

The grapes were then planted in an experimental vineyard at San Felice that was called 'Vitiarium'. The first goal was to preserve from extinction this important genetic heritage. Over the years the grapes were then kept under close observation and particularly promising varieties were gradually selected out and vinified separately. Most were revealed to be just good 'second leads'.

Others, however, and in particular **Pugnitello**, exhibited all the characteristics necessary to propel them onto the main stage.

Thus the decision to plant a few hectares of Pugnitello to confirm, on a more solid base, what was emerging from the research.

This is the challenge that San Felice met through years of painstaking vineyard research, and the result that we wish to present to the Market.

Pugnitello, whose name derives from the shape of its cluster, which looks like a small fist (pugno), is therefore far more than simply a new red wine; it is the fruit of the rediscovery of an ancient Tuscan grape variety.

The wine exhibits a very intense purple colour, remarkably complex aromas, and a generous, well-built palate with smooth tannins.

A wine bound to be a true winner.

Pugnitello

Appellation: Toscana Igt

Production Area:
Casanova, Camponuovo, Le Rose and Poggio alle Povere vineyards on the Agricola San Felice Estate (Castelnuovo Berardenga, Siena)

Altitude: 380/400 m.
(above sea level)

Exposure:
Casanova: south-east
Camponuovo: south-west
Le Rose: south
Poggio alle Povere: south-west

Age of the vineyards:
Casanova: 1999
Camponuovo: 1997
Le Rose: 1997
Poggio alle Povere: 1999

Type of soil:
average consistency and rich in coarse material. Mostly limestone and loam, resulting from the disintegration of Alberese and Galestro and resting on Monte Morello sandstone and Chianti sandstone

Training:
Guyot and Spurred Cordon

Grapes: Pugnitello 100%

Winemaking and ageing process:
20-25 day fermentation on the skins in steel at 30° C.
Malolactic fermentation and maturation in 225-litre oak barrels for 18/20 months

Refining in bottle: 8 months

Serving temperature: 18° C

Alcohol content: 13 – 13.5% Vol.

