



SAN FELICE  
AGRICOLA

A LONG HISTORY OF INNOVATION

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**The PUGNITELLO tale**

3

**“30 YEARS OF  
EXPERIMENTATION CAST  
TOWARDS THE FUTURE”**

## The story of PUGNITELLO

- ➔ **1981** a group of researcher of the University of Florence managed to trace about **300 native varieties** in the various wine production areas of Tuscany.
- ➔ **1987** **SAN FELICE** offered to plant them in an experimental vineyard in its property in order to preserve those vine types from extinction. This “conservation field” was called **VITIARIUM**.
- ➔ **1989** the first findings allowed the identification of certain vines of particular interest such as ***Pugnitello, Abrusco and Abrustine***.

In 1987 San Felice offered to plant these vines in an experimental vineyard on its property.

This “Conservation Field” became known as

# VITIARIUM

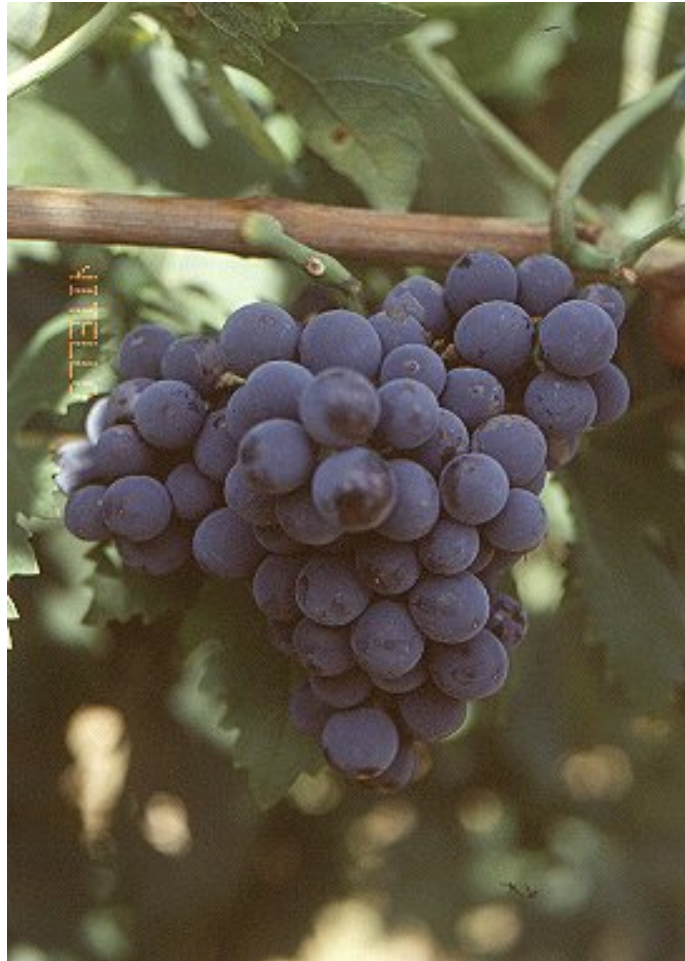


## The story of PUGNITELLO

- ➔ **1991** separate **micro-vinifications** of this selected variety.  
*Pugnitello* displayed itself as being the “cream of the crop.”
- ➔ **1992** the first **1,000 vine cuttings** of Pugnitello where over-grafted.
- ➔ **1995** production of the first **600 bottles** of Pugnitello.
- ➔ **2002** Ministry of Agriculture placed Pugnitello in the “**National Registry of Vine Varieties.**”

**Elenco dei più importanti viziati già in fruttificazione**  
(sono anche inclusi taluni vitigni minori di origine  
extra-regionale, ma presenti da tempo nel nostro territorio).

<b>A</b>	Colombana nera (Si)	Marrugà (Si)	Riminese nero (Pi)
Abrostine (Fi)	Colombano (Gr)	Marzemino (Si)	Riminese di Porto Ercole (Gr)
Abrusco (Pi)	Colorino (Lu)	Mazzeze (Gr)	Ronchetto (Lu)
Agrifone (Lu)	Colorino (Pi)	Mazzeze (Pi)	Rondinella (R)
Albarola (Ms)	Colorino Americano (Fi)	Merlot (R)	Rossara precoce (Lu)
Albarola Rossa (Pi)	Colorino del Valdarno (Pi)	Molinara (R)	Rossara tardiva (Lu)
Aleante Poggiarelli (Pi)	Corso bianco (Gr)	Monferrato (Lu) (o Gragnanella)	Rossone (Fi)
Aleante Rivalto (Pi)	Corvina (R)	Monferrato (Lu)	Rossone (Gr)
Aleatico (Li)	Crepalocchi (Gr)	Monica (R)	Rossone (Pi)
Aleatico (Si)	Croatina (R)	Morellino (Si)	Rossone (Si)
Alecante (Fi)		Morellino di Scansano (Gr)	Roussanne (Lu)
Alecante (Gr)	<b>D</b>	Morone (Fi)	<b>S</b>
Alicante Bouchet (Pi)	Della Borra (Lu)	Moscato (Gr)	Sagrantino (R)
Ancellotta (Pi)	Dolcetto (Lu)	Moscato bianco (Fi)	Salvatico (Fi)
Ancellotta (R)	Dolcetto precoce (Pi)	Moscato nero (Fi)	San Colombano (Fi)
Ansonica (Li)	Dolciame (Fi)	Moscato bianco (Gr)	Sangiovese Martinetti (Si)
Ansonica d'Arcille (Gr)	Durella (R)	Moscato bianco (Li)	Sangiovese piccolo precoce (Si)
Ansonica di Porto Ercole (Gr)		Moscato bianco (Lu)	Sangiovese dell'Elba (Li)
Apirena Bernardini (Gr)	<b>E</b>	Moscato d'Amburgo (Pi)	Santo Stefano (Pi)
Aramone (Fi)	Empano (Lu)	Moscato d'Elba (Li)	Saragiolo (Si)
Arneis (R)	<b>F</b>	Moscato nero (Gr)	Schiava nera (Si)
Aurora (Gr)	Farinella (Lu)	Moscato nero (Lu)	Schiocchetto (Lu)
	Foglia tonda (Si)		Schioppettino (R)
	Fortana (R)	<b>N</b>	Sconosciuta 1 (Lu)
<b>B</b>	<b>G</b>	Negratino (Fi)	Sconosciuta 1 (Pi)
Barbera (R)	Galletta bianca (Si)	Negro amaro (R)	Sconosciuta Monti (Si)
Barbera selvatico (Gr)	Galletta rossa (Si)	Nereto (Fi)	Sconosciuta 2 (Pi)
Barghigiana (Lu)	Gallizzone (Lu)	Nero francese (Gr)	Sconosciuta Martinetti (Si)
Barsaglia (Lu)	Gallizzone (Si)	Neruccio (Fi)	Sconosciuta 3 (Lu)
Beaujolais (Lu)	Gamay (R)	Non identificato D (Fi)	Sirigiolo (Gr)
Beaujolais (Si)	Garganega (R)	Non id. Gonnelli 1 (Gr)	Sorba (Pi)
Bianca La Tinta (Pi)	Giacchè (Fi)	Non id. Gonnelli 2 (Gr)	Spagna bianca (Gr)
Biancame (R)	Giacomino (Gr)		Strozzaprete (Lu)
Bianconcello (Gr)	Gorgotesco (Gr)	<b>O</b>	Sultanina (Pi)
Biancone (Gr)	Gorgotesco (Si)	Occhiana (Gr)	<b>T</b>
Biancone dell'Antella (Fi)	Gradino (Fi)	Occhio di Pernice (Fi)	Tenerone (Gr)
Bionda (Lu)	Grand Noir (Pi)	Oliva (Pi)	Teroldego (Pi)
Boggione nero (Pi)	Granè (Gr)	<b>P</b>	Tinturì (Fi)
Boggione rosso (Pi)	Granoir (Fi)	Palle di Gatto (Fi)	Trebbiano rosa (Gr)
Bombino bianco (R)	Grecale (Fi)	Piscialletto (Si)	Trebbiano rosso (Fi)
Booduro (Fi)	Grecanico (R)	Pisciancia (Pi)	<b>U</b>
Bordeaux (Gr)	Grechetto (R)	Pisciancio (Fi)	Ulivello (Fi)
Bordolese (Si)	Grechetto di Todi (Pi)	Pisciancione (Fi)	Uva americana (Fi)
Borgogna (Pi)	Greco (Fi)	Pisciancio nero (Pi)	Uva corva (Fi)
Borgogno (Fi)	Greco (Pi)	Pisciona (Si)	Uva di sempre (Fi)
Brunelletto (Gr)	Greco del Tufo (R)	Pizzutello (Pi)	Uva di Troia (Fi)
Brunellone (Gr)	Grignolino (Pi)	Pizzutello nero (Pi)	Uva forte (Fi)
Bugnolino (Si)	Groggiolè (Fi)	Pollino (Fi)	Uva grassa (Fi)
Buonamico (Fi)	Groppello (Lu)	Poverina (Si)	Uva lacrima (Fi)
	Grossolano (Si)	Primitivo (R)	Uva napoletana (Fi)
<b>C</b>	<b>I</b>	Procanico (Li)	Uva passerina (Fi)
Calabrese (Si)	Ibrido 1 (Si)	Promaticcio bianco (Fi)	Uva seccaia (Fi)
Canaiolo bianco (Pi)	Ibrido rosso (Lu)	Prugnolino acerbo (Fi)	Uva sorba, chicco lungo (Fi)
Canaiolo pratense (Fi)	Ingannacane (Fi)	Prugnolino dolce (Fi)	Uva sorba, chicco tondo (Fi)
Canina (Lu)	Ingannacane (Si)	Prugnolino medio (Fi)	Uva Tosca (R)
Cannella (Lu)	Ingannacane bianca (Si)	Prugnolo gentile (Si)	Uva vecchia bianca (Pi)
Cannonau (R)		Pulcinculo (Pi)	Uva vecchia nera (Pi)
Capibianchi (Fi)	<b>L</b>	Pugnetello (Gr)	<b>V</b>
Caprignone (Gr)	Lacrima (Si)		Vaiano (Gr)
Carignano (R)	Lugliola (Fi)	<b>R</b>	Vaiano (Si)
Carraresa (Lu)	Lugliola bianca (Si)	Rafaion (Lu)	Vaiano Rivalto (Pi)
Casentino (Fi)	Lugliola rossa (Fi)	Raffaione (Fi)	Vaiano Terricciola (Pi)
Catarratto lustro (Gr)	Lupeccio (Pi)	Raffaione (Si)	Verdaccio (Fi)
Cervelliero (Fi)		Raponcello (Fi)	Verdea (Si)
Chasselas dorée (Pi)	<b>M</b>	Rapone (Fi)	Vermentino (Pi)
Chiantino (Si)	Malvasia Nera (Gr)	Raspi rosso (Pi)	Volpola (Pi)
Ciliegiolo (Fi)	Mammoletta (Gr)	Raspo rosso (Fi)	<b>Z</b>
Ciliegiolo (Gr)	Mammolo (Fi)	Refosco dal peduncolo rosso (R)	Zappolino (Fi)
Ciliegiolo (Pi)	Mammolo (Si)		Zibibbo (Pi)
Clarette (Gr)			Zuccaccio (Si)



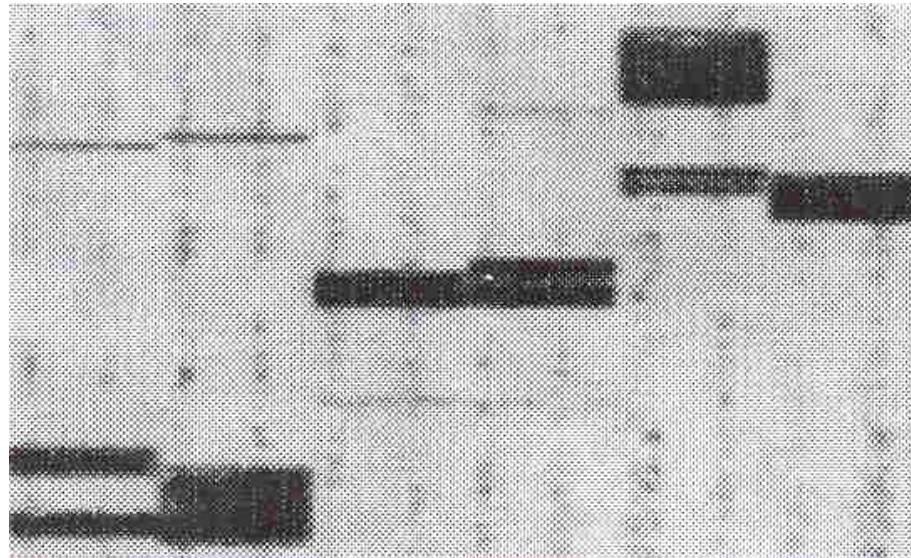
Among the different retrieved red grape varieties, ***Pugnitello*** has shown to be the most interesting. Its name seems to origin from the shape of its bunch which resembles **a fist (*pugno*)**.

- It was rescued in **1981** at Cinigiano, an area between the provinces of **Siena and Grosseto**.
- The owner of the vineyard where it was growing had **no information** regarding its provenance.
- Its name is derived from the **shape of the cluster**.
- There were **no written references** found in recent or past ampelographical works.



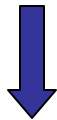


DNA analysis showed that there were  
no genetically similar varieties



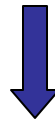
**With regard to its ampelography, cultivation and wine qualities, Pignitello has immediately shown a marked personality and a great potential**

**in the vineyard**



- **small clusters with middle size berries**
- **very thick skin with intense color**
- **very low yield per vine**

**in the cellar**



- **ample polyphenol and anthocyanin components, high acidity, smooth tannins elevated alcohol content**

**in the bottle**



- **long aging potential**

## CURRENT & FUTURE SCENARIOS

- Use **Pugnitello** as a **monovarietal**.
- Find its role in the Chianti **Classico blend**.
- Use Pugnitello to **improve** also other wines of the San Felice range.



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AGRICOLA

## SAN FELICE UNIQUE VALUES

- **First producer** to experiment with **Pugnitello** and so far still the sole in the world to make a wine with this grape variety.
- In contrast to the Chianti-area habit of the 80's of expanding international varieties, San Felice was **the first to rehabilitate native varieties.**



- In June 2006 the first production of Pugnitello vintage **2003** was presented to the international press and released to the market.

Total 9,800 bottles

- After the first release, **vintages 2004, 2006 and current 2007** followed. All of them received a great attention from the public and many awards by the international press. Vintage 2006 and 2007 have been awarded both “**3 Bicchieri**” by Gambero Rosso





# Pugnitello 2007



October 2010

# 93

The 2007 PUGNITELLO, from an ancient variety that the estate has worked to restore, possesses striking vibrancy and freshness in its dark cherries, violets, minerals and flowers, all wrapped into a soft, textured frame of notable length. Hints of tobacco, smoke and new leather emerge over time, adding to the wine's sensual, inviting personality, leading to the beautifully expressive, radiant finish. Anticipated maturity: 2011-2022.



... and this is the rest of the story:

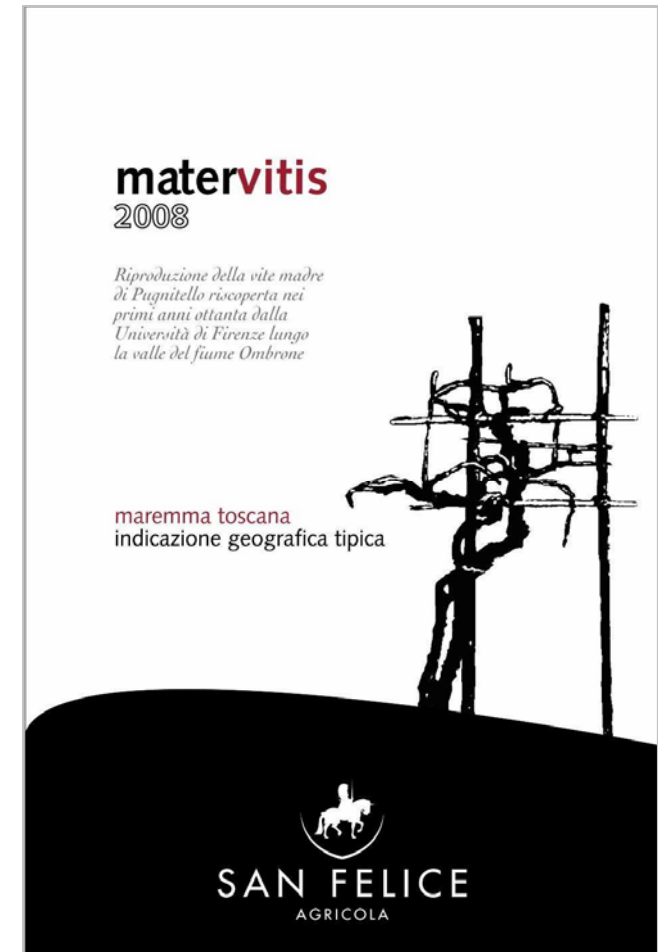
- after few years, we wanted to understand the behavior and the potential of **Pugnitello** in different “terroirs”
- in 1998 we planted this variety at **Campogiovanni in Montalcino** (0.69 acres) and in 2000 at **Perolla in Maremma** (5 acres)
- both Pugnitellos were very interesting, showing **different characters**, but with the **same consistency** of the Pugnitello grown in the Chianti Classico

- in those two areas, rather than making another mono-varietal wine, we preferred to experiment Pugnitello in a blend with a local variety
  - > at Campogiovanni with **Sangiovese**
  - > in Maremma with **Ciliegiolo**
- the results have been extremely positive so that in 2012 we decided to release the following new wines into the market



# matervitis

<b>BLEND</b>	<b>Pugnitello 60%</b> <b>Ciliegiolo 40%</b>
<b>VINTAGE</b>	<b>2008</b>
<b>AREA OF PRODUCTION</b>	<b>Perolla</b> <b>estate in Maremma</b>
<b>AGING</b>	<b>20 months in</b> <b>French oak</b>
<b>TOTAL PRODUCTION</b>	<b>3,000</b> <b>bottles</b>



# ARKEOS

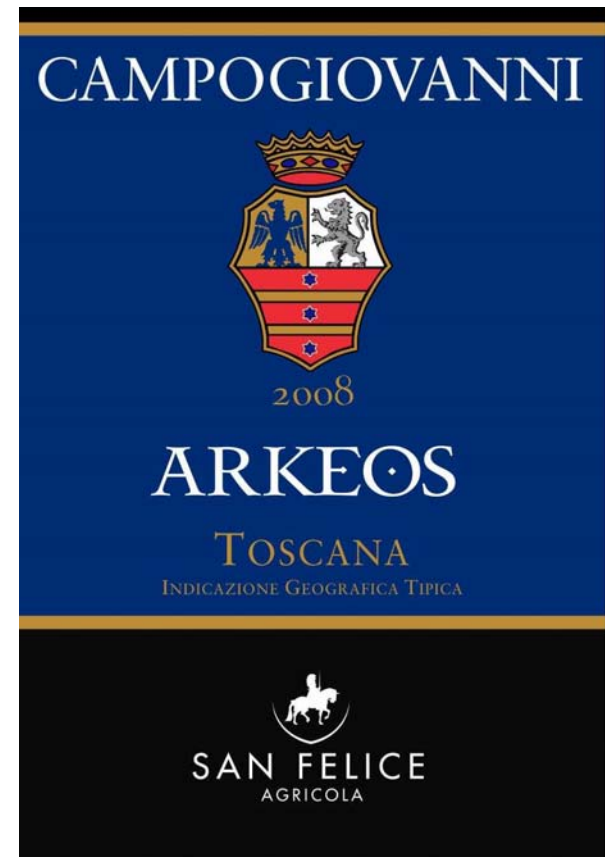
**BLEND** Pugnitello 60%  
Sangiovese 40%

**VINTAGE** 2008

**AREA OF PRODUCTION**  
Campogiovanni estate in  
Montalcino

**AGING** 20 months in French oak

**TOTAL PRODUCTION**  
3,000 bottles





**With the release of these new wines a long and serious work had been completed.**

**It started **30 years ago** with the long visions of **Enzo Morganti** and we feel proud to have written an important page in the history of the viticulture of our region.**



**The San Felice motto.**

**“OUR HEART IS IN THE  
PAST  
OUR MIND IS IN THE  
FUTURE”**