

PUGNITELLO

THE VERY SPECIAL LOCAL - ROSSO DI TOSCANA I.G.T. -
INDICAZIONE GEOGRAFICA TIPICA

The traditional, native grape variety Pugnitello was brought back to life by the University of Florence together with the San Felice winery. We make an expressive wine from it, featuring an intense ruby red colour, which captivates with a fine plum aroma and flatters the palate thanks to fruity and spicy notes of cassis. The sweet and enveloping tannins give this extraordinary wine its structure and longevity.

Packaging	75 cl bottles
Bottle top	Glass cap
Grape variety	Pugnitello 100%
Production surface	1/2 hectare
Location of the vineyard	Best vineyard, exposed south, with steep gradient
Grape harvest	Around 24th September, will only be produced in exceptional years
Maturation	24 months in new barrels made from staves of French oak seasoned for at least 36 months
Ageing	10 to 15 years in bottle
Colour	Intensive ruby reds
Taste on the palate	The nose is complex, with notes of ripe plums, black currants and wild violets with an exhilarant spicy note. The body is structured and complex, with sweet and enveloping tannins
Alcohol content	15% vol.
Best with	Ideal with game dishes, grilled red meats and mature cheeses
Tasting tips	The optimal drinking temperature is 16-18°C in very large tulip glasses that allow the correct oxygenation of the wine and the deployment of its bouquet
When to decant	The wine is best decanted 4 hours before consumption

