San Felice Pugnitello, Toscana IGT (Magnum) 2016

ISF0122016

Agricola San Felice

— Toscana, Italy

Intriguing and classy Super Tuscan, smoky and black-fruited with great aromatic complexity. From the ancient Pugnitello variety, native to Tuscany, and rediscovered by San Felice - the first to recognise its potential and still regarded its foremost producer.

Production

Produced on 8ha of the San Felice estate from the ancient indigenous grape variety Pugnitello, meaning 'little fist'. It was rediscovered in 1984, in conjunction with the University of Florence as part of San Felice's intensive research programme. The soil is predominantly calcareous marl with abundant gravel-pebbles, and Guyot and spur-pruned cordon trellis systems are used. The grapes are sorted before being destemmed and crushed. After fermentation, at 28-30C, the wine is racked and the grapes pressed. The wine is then moved to 225 litres French oak barriques, where it stays for 18-20 months, followed by 8 months in bottle.

Tasting note

An open, spicy nose with aromas of cherry, blackcurrant and cedar. The palate combines bitter cherry, ripe black fruits and mocha backed by smoky notes and well integrated spicy oak. The tannins are fine and evident yet well balanced with the fruit - giving a well-structured wine with dense, dark fruit offset by fresh acidity. Though approachable now it will continue to evolve over the next 5-10 years.

Food Match

A big, expressive wine needing similarly boldly-flavoured food. Spicy stews, rich beef or lamb dishes, or classic Italian sausage all work well.

ABV:
14.00%

Case/Bottle Size:
x 150cl

Closure:
Please Select

Winemaker:
Leonardo Bellaccini

Grape Varieties:
Pugnitello 100%

Bottle Barcode:
709067123614