

## *Vigorello Toscana Igt*

### VINTAGE FEATURES

Cooler than previous year, with abundant rainfall in winter and spring that caused a slight delay in flowering of the vines; temperatures above average in early July have favored the recovery conditions and maturation continued gradually through, online with the average seasonal temperatures in the months of August and September; excellent quality of the grapes, rich in aromatic substances and polyphenols with ideal values.

### VINEYARD LOCATION

Agricola San Felice properties (Castelnuovo Berardenga, Siena )

### SOIL PROFILE

medium-textured, predominantly calcareous marl breakdown of alberese and galestro limestones, with abundant gravel-pebble mixture.

### TRAINING SYSTEM

Spur-pruned cordon for Cabernet and Merlot, Guyot for Pugnitello

### GRAPES

Pugnitello 35%, Merlot 30%, Cabernet Sauvignon 30%, Petit Verdot 5%

### HARVEST

Merlot: first week of September

Cabernet Sauvignon and Pugnitello first week of October

### VINIFICATION & MATURATION

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

38.000

### SERVING TEMPERATURE

18 ° C

### ALCOHOL

14% Vol

### CELLARING

15 – 20 years

TOTAL ACIDITY 5,4 g/l

RESIDUAL SUGAR inf 0,5 g/l

**TASTING NOTES & PAIRINGS** Dense, garnet-flecked ruby. Releases a rich medley of redcurrant, sweet spice, and pungent underbrush. Warm and rich in the mouth, with expressive tannins and smooth hints of vanilla. Grills and roasts, particularly of game birds and lamb, and aged cheeses.



91

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92

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92


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2011

## Vigorello Toscana Igt

### VINTAGE FEATURES

Mild and rainy end of winter and anticipated spring with temperatures above seasonal average. Generous rainfalls at the end of May and beginning of June assured a good supply of water to the vines; high temperatures during summer allowed a perfect ripening of grapes ensuring an excellent harvest as for quality; quantities instead suffered a reduction of 10% compared to previous years.

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Merlot: first week of September

Cabernet Sauvignon and Pugnitello last week of September

### VINIFICATION & MATURATION

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

35.000

### SERVING TEMPERATURE

18 ° C

### ALCOHOL

14,5% Vol

### CELLARING

15 – 20 years

TOTAL ACIDITY 5,4 g/l

RESIDUAL SUGAR inf 0,5 g/l

**TASTING NOTES & PAIRINGS** Dense, garnet-flecked ruby. Releases a rich medley of redcurrant, sweet spice, and pungent underbrush. Warm and rich in the mouth, with expressive tannins and smooth hints of vanilla. Grills and roasts, particularly of game birds and lamb, and aged cheeses.



# Vigorello

2010 vintage

TYPE	Rosso Toscana IGT
VINEYARD LOCATION	<i>Casino, San Vito Leccio and San Vito Capanna</i> vineyards on the Agricola San Felice properties (Castelnuovo Berardenga, Siena)
ALTITUDE	250/350 metres
ASPECT	<i>Casino: south-east, San Vito Leccio: south-east, San Vito Capanna: south-east</i>
VINEYARD SIZES	<i>Casino: 2.5 Ha, San Vito Leccio: 4 Ha, San Vito Capanna: 1,8 Ha</i>
SOIL PROFILE	<i>Casino: medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture</i> <i>San Vito Leccio and San Vito Capanna: silt- and sand-rich alluvial soils</i>
TRAINING SYSTEM	Spur-pruned cordon
GRAPES	Cabernet Sauvignon 50%, Merlot 45%, Petit Verdot 5%
HARVEST	Merlot: first week of September Cabernet Sauvignon and Petit Verdot: first week of October
VINIFICATION AND MATURATION	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	28,000
SERVING TEMPERATURE	18° C
ALCOHOL	14 % Vol.
TOTAL ACIDITY	5.8 g/l
RESIDUAL SUGAR	1.5 g/l
CELLARING	15-20 years



# Vigorello

2008 vintage

TYPE	Rosso Toscana IGT
VINEYARD LOCATION	<i>Casino, San Vito Leccio and San Vito Capanna</i> vineyards on the Agricola San Felice properties (Castelnuovo Berardenga, Siena)
ALTITUDE	380-400 metres
ASPECT	<i>Casino: south-east, San Vito Leccio: south-east, San Vito Capanna: south-east</i>
VINEYARD SIZES	<i>Casino: 2.5 Ha, San Vito Leccio: 4 Ha, San Vito Capanna: 1,8 Ha</i>
SOIL PROFILE	<i>Casino: medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture</i> <i>San Vito Leccio and San Vito Capanna: silt- and sand-rich alluvial soils</i>
TRAINING SYSTEM	Spur-pruned cordon
GRAPES	Cabernet Sauvignon 50%, Merlot 45%, Petit Verdot 5%
HARVEST	Merlot: 7-8 September Cabernet Sauvignon: 5-6 October Petit Verdot: 6-7 October
VINIFICATION AND MATURATION	20-25 days fermentation on the skins at 30° C, followed by malolactic fermentation and 18-20 months' maturation in 225-litre French oak barriques, then 8 months' ageing in the bottle
BOTTLES PRODUCED	20,000
SERVING TEMPERATURE	18° C
ALCOHOL	14.5% Vol.
TOTAL ACIDITY	5.6 g/l
RESIDUAL SUGAR	2.2 g/l
CELLARING	20-25 years



# Vigorello

2007 vintage

TYPE	Toscana IGT
VINEYARD LOCATION	<i>Casino, San Vito Leccio and San Vito Capanna</i> vineyards on the Agricola San Felice properties (Castelnuovo Berardenga, Siena)
ALTITUDE	380-400 metres
ASPECT	<i>Casino: southeast, San Vito Leccio: southeast, San Vito Capanna: southeast</i>
VINEYARD SIZES	<i>Casino: 2.5 ha, San Vito Leccio: 4 ha, San Vito Capanna: 1,8 ha</i>
SOIL PROFILE	<i>Casino: medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture</i> <i>San Vito Leccio and San Vito Capanna: silt- and sand-rich alluvial soils</i>
TRAINING SYSTEM	Spur-pruned cordon
GRAPES	Cabernet Sauvignon 50%, Merlot 45%, Petit Verdot 5%
HARVEST	Merlot: first week of September Cabernet Sauvignon: October 1-4 Petit Verdot: October 3-4
VINIFICATION AND MATURATION	20-25 days fermentation on the skins at 30° C, followed by malolactic fermentation and 18-20 months' maturation in 225-litre French oak barriques, then 8 months' ageing in the bottle
BOTTLES PRODUCED	24,000
SERVING TEMPERATURE	18° C
ALCOHOL	14.1% Vol.
TOTAL ACIDITY	5.4 g/l
RESIDUAL SUGAR	2.0 g/l
CELLARING	20-25 years



# Vigorello

2006 vintage

TYPE	Toscana IGT
VINEYARD LOCATION	<i>Casino</i> and <i>San Vito Leccio</i> vineyards on the Agricola San Felice properties (Castelnuovo Berardenga, Siena)
ALTITUDE	380-400 metres
ASPECT	<i>Casino</i> : southeast, <i>San Vito Leccio</i> : southwest
VINEYARD SIZES	<i>Casino</i> : 2.5 ha, <i>San Vito Leccio</i> : 4 ha
YEAR PLANTED	1995
SOIL PROFILE	<i>Casino</i> : medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture <i>San Vito Leccio</i> : silt- and sand-rich alluvial soils
TRAINING SYSTEM	Spur-pruned cordon
GRAPES	Cabernet Sauvignon 60%, Merlot 40%
HARVEST	Merlot: first week of September Cabernet Sauvignon: October 2
VINIFICATION AND MATURATION	20-25 days fermentation on the skins at 30° C, followed by malolactic fermentation and 18-20 months' maturation in 225-litre French oak barriques, then 8 months' ageing in the bottle
BOTTLES PRODUCED	15,000
SERVING TEMPERATURE	18° C
ALCOHOL	14% Vol.
TOTAL ACIDITY	6.4 g/l
RESIDUAL SUGAR	2.2 g/l
CELLARING	20-25 years

