

Tuscany

Fuligni

*Location: Montalcino,
Province of Siena*



Founded in **1923** round a Medici villa and a country convent of the Renaissance, the Fuligni estate is co-owned by **Roberto Guerrini Fuligni** and his aunt, **Maria Flora Fuligni**. Roberto himself styles the wines with oenologist **Paolo Vagaggini**, and **agronomist Federico Ricci** is in charge of vineyard management. This well orchestrated

team is responsible for a classic range of Montalcino reds – Rosso, Brunello, Super Tuscan – whose yearly total goes from an average 3,700 to 4,100 cases.

All consistently judged among Tuscany's finest, they are aged in the restored convent, which was transformed into barrique cellar, tasting rooms and guest quarters. The former convent's cool, cloistered tranquillity supplies ideal conditions for their *élevage*.

Fuligni covers a total 100 hectares (247 acres), of which approximately **25 acres** (10 hectares) under vine. Most of these are devoted to Montalcino's own Sangiovese; the rest is planted with Merlot, which complements the Brunello grape in the SJ blend. The older vineyards are 350 to 440 meters above sea level, mainly southeasterly exposed on **stony/clayey, hillside "galestro" marls**. The soil is low in organic components – therefore conducive to minuscule yields. Crops are further cut back by the vines' age (**12 to 30-plus years**), their density, severe pruning and green harvest. The **recently added vineyards** are even more densely planted, 10 to 12 years old and at a slightly lower altitude of 300 meters, on **predominantly clayey terrain better suited to Merlot**. The grapes are vinified separately according to cru, in a classically inspired international style characterized by a **strong backbone of acidity and smooth, polished tannins**.



Roberto
Guerrini Fuligni

Fuligni vineyards

The Wines

SJ IGT:

*Formerly known as San Jacopo, SJ is a blend of **80-90% Sangiovese** and **10-20% Merlot**, partly*

aged in

*barrique, partly in **tonneaux** of 5 to 7 hl., for a total of 6 to 12 months.*

Concentrated, voluptuously textured, here is a rich, ripe, mellow and structured Super Tuscan, packed with berry fruit and intriguing nuances of underbrush, spices and incense.



BRUNELLO DI MONTALCINO DOCG:

*This **100% Sangiovese** is aged partly in **Slavonian oak barrels**, partly in **5/7-hl. tonneaux of French oak**, for three years,*

followed by a minimum one year in the bottle before release. Bursting at the seams with plum and cherry fruit sustained by firm, full structure and polished tannins.

ROSSO DI MONTALCINO "GINESTRETO" DOC:

*Brunello's junior brethren, **100% Sangiovese** from the **Ginestreto cru**; aged 6 to 9 months in **3.5-hl. barriques** and **5/7-hl. tonneaux** of medium-toasted Allier oak, then racked into Slavonian casks for further *élevage* before bottling. Shows layered depth and dimension.*

