

TUSCANY

FULIGNI

Fuligni Owner: Roberto Fuligni

Fast Facts

Vineyard surface:
32 acres (13 hectares)

Owner:
Roberto Guerrini Fuligni

Winemaker:
Paolo Vagaggini

Established:
1923

Location:
Montalcino

Province:
Siena



THE HISTORY

Fuligni was founded in 1923 by the Viscounts Fuligni, an ancient Venetian family who moved to Tuscany around 1770. The present owner is the exquisite Maria Flora Fuligni, who works side by side with nephew Roberto Guerrini Fuligni, enologist Paolo Vagaggini and agronomist Federico Ricci, in charge of vineyard management.

For Fuligni, terroir is the essence of great wines as well as the cultural legacy of generations of winegrowers who work a piece of land to capture its best exposures and to perfect cultivation and aging techniques. Everything from vineyard management to grape selection focuses on showcasing the land.

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. The Fuligni range is a complete cross-section of Montalcino offerings, Rosso, Brunello, and Super Tuscan. The yearly production averages between 50,000-60,000 bottles.

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

THE TERROIR

The property covers approximately 247 acres east of Montalcino, historically the home to the most classic of Brunellos. The surface comprises almost 30-32 acres under vine, principally located at I Cottimelli. Most of these acres are devoted to Montalcino's own Sangiovese while the rest is planted with Merlot, which complements the SJ blend.

The older vineyards are 1,250-1,480 feet above sea level, mainly easterly and southeasterly exposed on stony/clayey, hillside "galestro" marls. The soil is low in organic components which are more conducive to minuscule yields.

The most recent vineyards have been planted southeast on tuffaceous-clayey soil. Crops are further reduced due to 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 985 feet on predominantly clayey terrain better suited to Merlot.



BRUNELLO DI MONTALCINO DOCG: 100% Sangiovese Grosso from 20-30 year old vines grown at an altitude of 980-1,480 feet above sea level. The grapes are harvested in late September. The must remains on lees for 20 days in stainless steel vats. The wine is then aged two to three months in steel and 24 to 36 months in Slavonian oak barrels (30-45 hl) and Allier oak tonneaux (5-7.5 hl). Finally, the wine is aged six months in bottle. Deep garnet color with orange hues, the bouquet shows red fruit and spice, confirmed on the palate. Soft tannins, firm structure and silky texture.



"S.J." TOSCANA IGT: 60% Sangiovese and 40% Merlot from the property's La Bandita vineyards which have an altitude of 984 feet above sea level and an East/Southeast exposure. The harvest takes place in early and late September. The must remains sur lie 18 days, in stainless steel vats. The resulting wine is fine tuned for six months in stainless steel before aging six months in Allier oak tonneaux. Finally the wine ages in the bottle for three months. Concentrated, voluptuously textured; rich, ripe, mellow, structured, packed with berry fruit, and intriguing nuances of underbrush, spices and incense.



BRUNELLO DI MONTALCINO RISERVA DOCG: 100% Sangiovese, this wine is Fuligni Brunello's crème de la crème, and is only issued in the finest years. From 20-30 year old vines grown at an altitude of 980-1,480 feet above sea level, the grapes are harvested in late September. The must remains on lees for 20 days in stainless steel vats. The wine is then aged five months in steel and 36 months in Slavonian oak barrels. Finally, the wine is aged at least six months in bottle. The wine shows remarkable elegance and complexity, and a beautiful bouquet of marasca cherries, tobacco and mint, with a lovely, long finish.



ROSSO DI MONTALCINO "GINESTRETO" DOC: 100% Sangiovese from the Ginestreto cru which has an altitude of 980-1,480 feet above sea level. The harvest takes place in late September. The must remains on lees for 18 days in stainless steel vats, then sojourns four to five months in steel. The wine is then aged four to five months in steel and six to seven months in Slavonian oak barrels and Allier oak tonneaux. Finally, the wine is aged two months in bottle. Deep ruby in color, fruity and floral bouquet with subtle spice; silky, structured and well balanced, with soft, noble tannins.