



FULIGNI



"S.J." Toscana IGT 2021

Grapes:	60% Sangiovese & 40% Merlot
Region:	Tuscany
Vineyard Location:	From the La Bandita vineyards near Montalcino
Vineyard Size:	1.5 acre
Exposure:	East/Southeast
Altitude:	984 feet above sea level
Soil:	Stone and clay
Vine Training:	Mono/bilateral spurred cordon
Vine Age:	12-30 years
Time of Harvest:	Early to late September
Vine Density:	2,024 vines per acre
Total Production:	Varies greatly, from 2,000 bottles to 9,000 bottles yearly
Vinification Process:	Undergoes temperature-controlled fermentation and maceration sur lie for an average of 18 days
Aging Process:	Ages six months in stainless steel and six months in Allier oak tonneaux followed by 3 months in bottle.
Alcohol Content:	14.00%
Tasting Notes:	Concentrated, voluptuously textured; rich, ripe, mellow, structured, packed with berry fruit, and intriguing nuances of underbrush, spice and incense.
Winemaker:	Paolo Vagaggini
Winemaker Comments:	For Fuligni this wine is a variation on what Sangiovese can do.
Cellaring:	1-5 years
Closure:	Cork
Food/Menu Pairing:	Pairs well with structured, flavorful dishes, such as red meat and aged cheese.