



# TERIGI 1876

## TOSCANA ROSSO

*indicazione geografica tipica*

## PUGNITELLO

**TERIGI** is a legendary character from our own family, who lived here in the old house at the top of the hill. In this spot from our past, a wine varietal has also found a place here tied to his memory. It has forever become his contemporary on the sunny Sassone hills of Maremma, and has been stubbornly capable of surviving just like our old relatives. The Pugnitello gets its name from a historic Maremma wine varietal, named for the form of its cluster that looks like a small fist. This type of grape was discovered only twenty years ago in Maremma in collaboration with the University of Florence and has been classified as an "autochthonous varietal"

**Vineyard:** CASA SASSONE

**Vine:** 100% Pugnitello

**Year planted:** 2008

**Layout:** 1.80 x 0.80 metres

**Plant density:** 6944 vines per hectare

**Soil:** loamy, limestone and particularly rocky

**Direction facing:** south

**Altitude:** 240 meters asl

**Training system:** Guyot

**Vineyard Technique:** certified Organic

**Weeding:** mechanical

**Fertilizer:** organic (composted manure), mixed seeding (leguminous, gram) as cover crop

**Yield:** 800 gr.

**Date harvested:** Beginning of September according with the season

**Wine Cellar**

**Harvested:** clusters selected from the vine and picked by hand with crates of 18 kg

**Selection:** after destemming, grapes chosen from the selection table

**Pressing:** none

**Vat loading:** chute conveyor without the use of pumps

**Winemaking:** French/Slavonian oak vats (30 HL.)

**Fermentation:** spontaneous

**Yeast:** indigenous

**Maceration:** for 18/20 days with manual punching down

**Ageing:** 12 months in French Barriques - 1 and 2 used

**Refinement:** 12 months in bottle

**Alcohol:** 14% vol depending on the vintage

**Wine**

**Color:** radiant, ruby red with shimmers of purple.

**Aroma:** Spicy and complex with notes of liquorice and ripe red fruits.

**Taste:** Intense. A strong and lasting crescendo of ripe red fruit, soft tannins, spicy aromas.

**Food pairing:** Slow-cooked red meats, wild game stew, aged cheeses.

**Lifespan:** More than 10 years. Long and serious ageing potential.



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