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Rosso di Montalcino Ginestreto DOC

The Fuligni viscounts came from an ancient Venetian family of leaders and generals who moved to Tuscany around 1770. The Montalcino estate was founded in 1923 and 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, who is in charge of vineyard management. The property covers roughly 100 hectares (247 acres) east of Montalcino, the historic home to the most classic-style Brunellos. They have almost 25 acres (10 hectares) under vine, principally located at I Cottimelli (which lends its name to “Vigneti dei Cottimelli”), where the vineyards are located. The winery grows mostly Sangiovese for its excellent Montalcino wines, and just a bit of Merlot. Exposure for the vineyards is southeast and east facing, and the soils feature Tuscany’s typical galestro as well as clay and tuff. Each vineyard is vinified separately and the wines are classically inspired yet internationally appealing, featuring a strong backbone of acidity and smooth, polished tannins. Fuligni offers a complete range of Montalcino offerings, including Rosso, Brunello, and Super Tuscans, consistently rated among the top wines of the area. The baby brother of Brunello, Rosso di Montalcino starts in a single vineyard of the same name. Harvest takes place in very early fall. After fermentation with a long maceration, the wine rests in stainless steel and is then moved to Slavonian and Allier oak for about seven months and then to bottle for a few months. A fruit-forward and versatile Tuscan classic that pairs well with many different dishes, from pasta to meat.

Wine exported to: Bermuda, Canada, USA, Japan, Korea, Poland, Australia, Austria

Most recent awards

VINOUS: 93

JAMES SUCKLING: 91

DECANTER: 90

WINE ENTHUSIAST: 92

INTERNATIONAL WINE CELLAR: 90


WINE ADVOCATE: 89

WINE SPECTATOR: 89



Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	18 days
Type of yeast:	Indigenous
Length of maceration:	18 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels and tonneaux
Container size:	35-40 hl. and 5-7.5 hl.
Type of oak:	Slavonian oak barrels and Allier oak tonneaux
Bottling period:	Spring
Aging before bottling:	6-7 months

Aging in bottle:	2 months
Closure:	Natural Cork
	
Organic:	Yes
Vineyard location:	Montalcino, Tuscany
Soil composition:	Tuff
Vine training:	Guyot
Altitude:	300-450 meters (980-1,480 feet) above sea level
Vine density:	5,000 vines per hectare
Exposure:	Southeastern/eastern
Age of vines:	10-15 years old
Time of harvest:	Late September
Total yearly production (in bottles):	9,000-10,000

Tasting Notes and Food Pairings

Tasting notes:	Deep ruby in color, fruity and floral bouquet with subtle spice; silky, structured and well balanced, with soft, noble tannins.
Serving temperature:	Best served around 18 °C (64.4° F).
Food pairings:	Pairs well with structured dishes, red meat, pasta with flavorful sauce or ragout.
Aging potential:	10 years
Alcohol:	Alc. cont. 13.5% by vol.

Winemaker:

Paolo Vagaggini

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