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Brunello di Montalcino Riserva DOCG

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. Fuligni's Brunello di Montalcino Riserva is a classic interpretation of the time-honored wine, made from pure Sangiovese grapes, grown exclusively from the estate's oldest vineyards. The vines are close to thirty years old, with excellent exposure and stony tuffaceous soil dating back to the Eocene epoch. The grapes are harvested in early fall, and macerate for about eighteen days in stainless steel, where the wine continues to age for five more months. It then spends thirty-six months in Slavonian oak barrels and six months in bottle before release. This masterpiece of a wine features a generous and vast aromatic profile that ranges from black cherry, to orange, ginger and rhubarb. The wine is extremely cellarable, even decades, if storage conditions are right.

Wine exported to: Bermuda, USA, Puerto Rico, Australia

Most recent awards

WINE & SPIRITS: 94



Winemaking and Aging

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| 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 casks |
| Container size: | 35-40 hL |
| Type of oak: | Slavonian |
| Bottling period: | Spring |
| Aging before bottling: | 36 months |
| Aging in bottle: | 6 months |
| Closure: | Natural cork |



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| Organic: | Yes |
| Vineyard location: | Montalciano, Tuscany |
| Soil composition: | Tuff |
| Altitude: | 300-450 meters (980-1,480 feet) above sea level |
| Vine density: | 5,000 vines per hectare |
| Exposure: | Southeastern/eastern |
| Years planted: | 1990, 2000 |
| Time of harvest: | Late September |

Tasting Notes and Food Pairings

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| Tasting notes: | Deep garnet color with remarkable elegance, balance and extract; a beautiful bouquet of raspberry, orange, pepper and licorice. Black cherry, ginger and rhubarb and a creamy orange liqueur are pleasing on the structured palate; a lovely and persistent finish. |
| Serving temperature: | Best served at 18-20 °C (64.4 - 68 °F). |
| Food pairings: | Pairs well with rich, structured dishes, red meat, game, aged cheese. |
| Aging potential: | Upwards of 30 years |
| Alcohol: | 14.5% |
| Winemaker: | Paolo Vagaggini |