



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## S.J. Rosso di Toscana IGT

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 Tuscan, consistently rated among the top wines of the area. The Super Tuscan of the range, S.J. is "a variation based on Sangiovese." It is a blend of mostly Sangiovese, accented by Merlot. It ages in French oak tonneaux, which offers the blend softness and preserves the quality and freshness inherent in Sangiovese. Harvested in the earliest days of fall, the grapes macerate for eighteen days before aging in stainless steel and in Allier oak tonneaux.

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

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## Most recent awards

**VINOUS:** 90

**VINI BUONI D'ITALIA:** Vini da Non Perdere

**JAMES SUCKLING:** 88

**WINE ADVOCATE:** 90

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## Winemaking and Aging

Grape Varieties:	60% Sangiovese and 40% Merlot
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	18 days
Type of yeast:	Indigenous
Length of maceration:	18 days
Malolactic fermentation:	Yes
Aging containers:	Tonneaux
Container size:	5 or 7.5 hL
Type of oak:	Allier oak tonneaux
Aging before bottling:	22 months
Aging in bottle:	3 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):	2,000-9,000

## Tasting Notes and Food Pairings

Tasting notes:	Concentrated and lush texture; a rich, ripe, mellow and structured Super Tuscan, packed with berry aromas and intriguing nuances of autumn leaves, spices and incense.
Serving temperature:	Best served at 18 °C (64.4 °F).
Food pairings:	Pairs well with structured, flavorful dishes, red meat and aged cheese.
Aging potential:	10 years
Alcohol:	Alc. cont. 14% by vol.
Winemaker:	Paolo Vagaggini

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