



PugniRosso 2009

Pugnirosso 2009: 80% pugnitello, 10% sangiovese, 10% colorino Valdarno.

The Pugnitello is an ancient grape sort that was popular in the countryside between Arezzo and Siena until the post war period, when it was abandoned because of the scarcity in production and some complexity in the cultivation. Over the last 10 years, it has been recovered by a few farms as an expression of the native Tuscan heritage.

The grapes are picked up at the end of September. After the destemming and soft pressing, the fermentation happens in a small steel tank. The grapes are frequently fuled by hand (2-3 times a day) and a long maceration process (20 days) that is followed by the maturation in barriques and in tonneaux (4 hl) during 14 months.

The wine is bottled after one and a half after harvest, followed by aging in the bottle for at least a year.

Intense color with purple hues. Complex bouquet, with red berries and plums, scents of leather, references of vegetable and balsamic. The taste is strong and full bodied with good acidity, very persistent.

Alcohol: 13,5 % vol
Total acidity: 5,26 g/l
Extract: 28 g/l

Sulfur dioxide: 33 mg/l - 53 mg/l
Volatile acidity: 0,70 g/l

Oenologist: Gabriella Tani

Other wines: Chianti “Paterna” docg Colli Aretini, “il Terraio” bianco igt Toscana, “Vignanova” igt Toscana, Vin Santo del Chianti doc

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