

Montalcino, Province of Siena

Established: 1923

Owners: Maria Flora Fuligni & Roberto Geurrini Fuligni

Winemakers: Roberto Geurrini Fuligni & Paolo Vagaggini

Production: 46,000 bottles

Hectares under vine: 11

Viticulture: Conventional



This beautiful property, surrounding a 16th century Medici villa, was founded in 1923 by a descendant of the Venetian Fulignis. Although the wines labels still bear that city's symbol, the lion of St. Marco, the family has long been thoroughly Tuscan. The present generations are Maria Flora Fuligni and nephew Roberto Guerrini Fuligni, a.k.a Professor of Criminal Law at Siena University, who styles the wines with oenologist Paolo Vagaggini.

The property is on an almost continual strip on the eastern side of Montalcino, divided into four vineyards: San Giovanni, Il Piano, Ginestreto and La Bandita. The vineyards are predominantly east facing at 380-450 metres on rocky terrain. The soil is low in organic components and conducive to minuscule yields, further restrained by the age of the vines (mostly between 15-35 years with peaks of 55 years). Over the last decade, Roberto's profound revision of the winery's quality criteria - drastically reduced crops and even stricter selection of grapes that are vinified separately according to cru - have maximized the superb potential of his terroir and propelled Fuligni to be amongst the finest in the region. The wine is aged for three years in a combination of Slavonian oak barrels and tonneaux, followed by a year in the bottle. Stylistically, the wines capture the middle ground between modern and traditional, bursting at the seams with plum and cherry fruit sustained by a firm, full structure and polished tannins.

Brunello di Montalcino DOCG

"The 2005 Brunello di Montalcino is one of the riper wines readers will come across in this vintage. I was deeply impressed with the sheer level of richness and body here. Round, sweet and caressing through to the finish, Fuligni's 2005 Brunello di Montalcino offers exceptional elegance and a long, polished close to round things out. Sweet red cherries, subtle hints of French oak and tobacco linger on the long impeccable close. This is a wonderful Brunello that can be enjoyed upon release or cellared; either way it is drop-dead gorgeous." Antonio Galloni, The Wine Advocate.

Brunello di Montalcino Riserva DOCG Riserva

"The 2004 Brunello di Montalcino Riserva reveals gorgeous clarity, precision and richness in a generous, enveloping style. The fruit remains incredibly pure and almost primary at this stage, suggesting the wine has many years of fine drinking ahead of it. Deceptively medium in body, Fuligni's Riserva has plenty of tannic clout to back up the sexy, opulent fruit. A layered, impeccable finish rounds out this utterly brilliant Riserva. Readers will not want to miss this fabulous Brunello from Fuligni." Antonio Galloni, The Wine Advocate.

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