

Montalcino, Province of Siena

Established: 1923

Owners: Maria Flora Fuligni & Roberto Guerrini Fuligni

Winemakers: Roberto Guerrini Fuligni & Paolo Vagaggini

Production: 46,000 bottles

Hectares under vine: 11

Viticulture: Conventional

Vegan Friendly



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, aka 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.

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.

Rosso di Montalcino DOC 'Ginestreto'

Fuligni's Rosso comes from younger vines, some of which are classified as Brunello vineyards. Bright and juicy cherry and raspberry fruit with floral and spice notes, the palate silky and elegant.

Brunello di Montalcino DOCG

2018 Ripe berry, Mediterranean brush and spice aromas mingle with new leather on this classy, vibrant offering from historic estate Fuligni. Full-bodied and gorgeous, the savory palate features juicy Morello cherry, star anise, almond and saline mineral notes framed in taut, polished tannins. Bright acidity keeps it balanced and energized. 98 points, Kerin O'Keefe

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Brunello di Montalcino DOCG Riserva

2016 *The 2016 Brunello di Montalcino Riserva seduces the senses as it mixes savory and sweet, the dusty rose and crushed stone aromas giving way to wild strawberry and dried cherry. A velvety textural wave saturates the palate with salty minerals and tart raspberry fruits, lifted by stunning acidity and cooling herbal tones that create a cascading feel to the crunchy red fruits. While structured and dry, it's also incredibly long, crystalline in nature, and lingers on notes of salted licorice and savory spice. This shows all of the best qualities of the vintage, expertly matched to the classic stylings of Fuligni. That said, the 2016 is a sleeping giant, in need of cellaring to show its best. Deciding between this and the estate Brunello from 2016 is like splitting hairs, but what I can say is that the Riserva has the potential for a longer life and possibly a higher score when at full maturity. 98+ points, Eric Guido*

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