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When he came to San Felice in '68, Enzo Morganti brought with him the wealth of his experience with the Sangiovese grape, and began to renovate both the vineyard and the cellars. In 1968 **VIGORELLO** was born (about 5,000 bottles were produced, little more than an experimental quantity!). This to him was to be Sangiovese's answer to those who preferred it combined with white grape varieties, which after all, was the norm according to the rules of Chianti winemaking at the time.



This confidence in the strong personality of Sangiovese, above all at a time when the name Chianti - even though it was well-known all over the world - was slow in making its mark, due to considerable differences in the quality of its production, was a precursor of the times. After a few years, other firms developed this concept of pure Sangiovese, and combined it with another vine - one that at the time was rather rare on Chianti hillsides - but which would strongly influence the development and fame of Tuscan wines in the future: Cabernet Sauvignon.

Moreover, in 1974 other Sangiovese vine cuttings grafted on American rootstock from the massive selection created at the time by Morganti were planted in the estate of Poggio Rosso (considered one of the most suitable terrains in the farmland of San Felice, both for the composition of the soil structure and its exposure).



The initial plantation of roughly 3 hectares was gradually enlarged to become more than 8 hectares in the early '80s, which is the actual area for the present production. Together with this selection of Sangiovese, some rows of Colorino were planted which, even though they account for between 5% and 10%, still form part of the final composition. The first harvest bearing the **POGGIO ROSSO** label dates back to 1978 when 7,800 bottles were produced

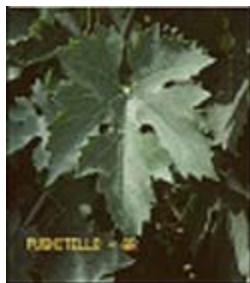
## The "Vitiarium" and the study of Germoplasm

Research work at San Felice has continued for years in the experimental vineyards and has been aimed mainly at the improvement of the Sangiovese vine: growing methods, crossing of clones and vineyard density are the most important lines along which research is carried out at San Felice. **However, in 1987 research started to follow another line**, which would become decisive in the choice of experiment and production at San Felice in subsequent years.



In fact, the need to stop the erosion of the wealth of traditionally Tuscan varieties in Tuscan vineyards and its importance was deeply felt by regional research institutions at the Universities of Florence and Pisa. In the course of this project, these aforementioned institutions were able to track down 270 vines (161 of which produced red grapes) in the various viticulture areas in Tuscany; these vines were subsequently planted in an

experimental vineyard at San Felice where a vast and systematic research program was carried out in cooperation with University Institutes.



The program included, among other things, a whole series of accurate surveys to determine, through specific organoleptic analyses and appraisals, the enological value of the most interesting vines, grown in "conservation fields", whose grapes were turned into wine in the cellars of San Felice. The experimental vineyard where such vines were planted was called Vitarium and the single plants "Viziati" (a word that can either mean corrupt or pampered ones, much like the word "spoiled" in English).

The origin of this name is found, according to some, in the word Vitis; or according to a more romantic, but historically founded version, these vines were rare and therefore they were a source of pride for viticulture owners who jealously guarded such plants in areas that were not exposed to curious eyes; again for others, these complimentary vines were used to give a wine special features, considered by them a "flaw". Whatever the true version, the indisputable fact is that in the Vitarium at San Felice, the genetic patrimony (germoplasm) of Tuscan viticulture is unique for its variety and size (more than 2 hectares).

### **The first results of research on Germoplasm**

During subsequent years, careful selections were made based initially on morphological criteria: yield per vine, the weight of the cluster, time taken to ripen, the shape and size of a single grape, etc. During these initial observations, about 30 different varieties were selected to undergo a second set of experiments which consisted in selecting those which kept these morphological features in subsequent harvests and which produced the most interesting results during and after vinification in limited amounts as far as the criteria of analysis and tasting.

The study of these results led to the identification of some vines of special interest, such as Abrusco and Abrustine, **Pugnitello** and still others, fermented together for the first time in 1989: a set of 13 different vines in a production of 280 bottles. This was the first real enological result of the experiment and, given the importance of the product obtained, it provided a new drive and support to research.



This was done, not only to save many varieties in danger of extinction, but also because the idea was taking shape that if native vines from the past were grown using today's knowledge of agronomy and enology, they could produce wines of surprising quality, comparable to those consumed today.

In subsequent harvests, the various vines were gradually isolated and made into wine on their own; in other words, there was a need to understand whether such vines were good (or even excellent) "mixers" or whether they were real and proper "outstanding" varieties. The majority of these turned out to be of the first category; others, on the other hand, and above all **Pugnitello**, have shown that they have all it takes for a centre-stage position.

*...On June 16, 2006 took place at the Agricola San Felice the celebration for the 20<sup>th</sup> anniversary of the research on Pugnietello, the new grape varietal discovered at the estate and studied together with the University of Florence... followed the vertical tasting of Pugnietello 1995 – 2003 which showed the high quality of this old Tuscan grapevine that was going to be lost...*

We are proud to announce the first ever tasting of Pugnietello outside of the Borgo San Felice to be held in Toronto on March 8, 2007.

Leonardo Bellaccini, the brilliant and engaging winemaker from Agricola San Felice will lead us through an exciting tasting to celebrate over 35 years of dedicated, intensive, important research and development connected to Tuscan viticulture and winemaking.



This tasting for selected press, LCBO buyers and private wine collectors will be held in the fabulous tasting room facility of The Fine Wine Reserve, King Street West at Spadina in Toronto, Ontario. It is extremely limited and reservations, by invitation only, must be confirmed no later than February 15, 2007.

Please join us for a taste of history – experience an ancient grape variety brought back from near extinction to produce a remarkable, new classic wine of Tuscany.

The following wines will be featured:

VIGORELLO – the first “Super Tuscan”  
1997 \* 1999 \* 2001

POGGIO ROSSO – amongst the finest Single Vineyard Chianti Classicos  
1997 \* 1999 \* 2001

PUGNIETTO – the oldest new wine in the world  
1997 \* 2000 \* 2001 \* 2003



THIS TASTING WILL BE HELD AT:  
THE FINE WINE RESERVE - TASTING ROOM  
KING ST W. (just west of Spadina)

THURSDAY MARCH 8, 2007 starting at 3:00 P.M. sharp

Reservations must be confirmed before February 15, 2007 to Andrew Hanna at:

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