



# SEQUERCIANI

*Vino*

## Pugnitello

*Puedi feshes*

*A delicious wine returns after centuries  
in obscurity*

This long-forgotten grape variety has only recently been rediscovered and given the recognition it deserves.

It was found growing in remote vineyards in the Province of Grosseto, in Tuscany, and was accepted for study and conservation by the "Vitiarium" in San Felice, a systematic collection of the region's indigenous wines.

The name "Pugnitello" (little fist) refers to the grape's compact form. It is highly resistant to pathogens and well-suited to biodynamic cultivation methods.

*Pugnitello is exceptionally rich in polyphenols and produces an intense red wine with a complex nose that ranges from spices to dark fruits. A powerful wine with plenty of depth, Pugnitello pairs well with classic Tuscan dishes, game, and mature cheeses.*



# Pugnitello

Toscana Indicazione Geografica Tipica

## ***Production area***

Maremma, hilly area,  
250 m a.s.l.

## ***Grape variety***

Pugnitello

## ***Certification***

Organic  
Biodynamic (Demeter)



## ***Our production method***

*Grapes, sun and earth: that's it*

Harvested and selected by hand, the wine is fermented using only the yeasts found naturally on the grape skin.

The grapes are vinified in concrete tanks and matured in French oak casks and terracotta jars.

We intervene only to observe and to ensure the wine stays in tune with nature: nothing is added and nothing is taken away. No sulphites are added and no filtration is carried out.