



Company Profile

2022



The History

The oldest document discovered about the village of Fugnano is from **1254**, the year in which three people from the Casolare di Fugnano were registered among the wood sellers of the San Gimignano countryside. In this period Fugnano was considered one of the 44 villas in the San Gimignano countryside. Fugnano was a cottage of ancient origin and a small community worthy of having a small church which was dedicated to San Bartolomeo. This church, as dependent on the church of Santa Maria Assunta di Cellole, was included in the diocese of Volterra, under which it remained until the end of the 1800s. On the decline of this century the church was deconsecrated.

In **1348** with the outbreak of the plague, the village of Fugnano remained empty and deserted. Many crops were abandoned, houses vacated and consequently the entire village dispersed. This is certainly the period of its greatest decline, one in which even the buildings transformed their appearance and undoubtedly the time when all the ancient castle structures vanished. Fugnano was diminished to an almost completely uninhabited village until 1475, the year in which, a century and a half after the emergence of the plague, it began to repopulate.

Around **1745**, the village of Fugnano returns to its prosperous state reaching its maximum peak of 66 residents. From this point on until the end of the Second World War, Fugnano was a village inhabited mainly by sharecroppers unified by more or less, one or two vast properties. With dire living conditions in the aftermath of the war, the depopulation and the abandonment of the lands began again, until the farms surrounding the village were finally purchased by Commendatore Andrea Pensabene, who, having left his native Sicily, came to Fugnano to regenerate the ancient village and to rebuild and to renovate the culture of the ancient farm of Fugnano.

Upon the death of the Commendatore, in **1997** his granddaughter Laura, at the age of 23, quit her studies of law in Sicily to follow in his footsteps and to continue his legacy and his love for this special piece of land in the heart of Tuscany.

Today Laura has realized and transformed the vision of her grandfather's dream into a vinicultural estate deeply linked to its territory, ancient identity and projected future. Her purpose and passion emerges in her determination to share her history, her story and the tradition deeply rooted in her and in this village.

Vision & Objectives

“I have always considered my life a series of unfinished, precarious paths, but each of these steps have in turn led me here. From Sicily to Tuscany, from the city of Palermo to the countryside of San Gimignano, from nearly attaining my law degree to becoming a winemaker... I started making wine with a sense of guilt, because this was not my world; but when my grandfather passed away - he who loved this land so much - the grapes were still in the vineyard needing to be harvested... and I never left.”

— *Laura* —

The account of Fattoria di Fugnano is certainly a story of great transformation, and the many changes that transpired within this village lie deeply interwoven in its roots and its character as inseparable to its future as its viticultural and Tuscan rural lifestyle. Every new choice and new step that is taken with Fattoria di Fugnano is made with the awareness that where we came from will always be a part of where we are going. We live every day on this land, with each sunrise and sunset, with each passing breeze and new season; coevolving with each animal migration or intrusion, trying to fully understand what we have beneath our feet, above our sphere, and in between our human concept of life. We do not want to just exist and work this land but become a part of this land.

Here, where everything stems from a strong, vital and authentic tradition, with which we have intimately made our own. We have become its voice and its proxy, interpreting it in the simplest and most direct way we know, our wine.

At Fattoria di Fugnano, our calendar year is measured by each grape harvest. With every ensuing year comes a new challenge and further research to be done and fresh goals marked to ensure that our wines are advancing in taste and style without ever straying from a distinct homage to its sense of place, Tuscany, and to its territory, San Gimignano.

Here at Fugnano we wish our guests to have more than just an experience but a profound memory of our values, of our life and of our wine. Therefore, finely illustrated, our brand identifies us in a house, which refers to a part of this village, at the center of this estate, where we will always return and where everything was born.

Vineyards & Cellar

Fattoria Fugnano, positioned within the territorial context of San Gimignano (Si), where Vernaccia is the undisputed queen and white pearl within a historic land of reds, cultivates other autochthonous red berry varieties as well such as Sangiovese and Colorino. Additionally, there are some international varieties including Cabernet Sauvignon, Merlot and Syrah. The combination and union of these varieties, which have attained in Tuscany and beyond, fertile ground for growing and expressing themselves, are for our company, the perfect mix of tradition and innovation that we seek. In fact, their coexistence on our land allows us the maximum territorial expression and testimony.

The harvest of our grapes is always done exclusively by hand. This allows us to have a direct relationship with the plant when the fruit is collected, such as carefully selecting of the bunches in the field, an action that is repeated once again when the grapes are received in the cellar. The harvest period generally begins between the second week of September and ends around the first ten day of October.

The winery, directly set in the landscape framework of Borgo di Fugnano, over time, has undergone continuous modernization, allowing us to actualize our endless goals of constant research, preservation and commitment to detail which has always driven us in the production of our wines.

In fact, the winery is equipped with predominantly thermo-conditioned stainless steel tanks, which can accommodate all the grapes produced on the farm and allow us to be able to follow each phase of winemaking in the most precise and analytical way possible.

In conclusion, we find the area of maturing and aging, where barriques and tonneaux are the masters and where, in recent years, a 25 hectolitre barrel has been added for the production of our top line “Donna Gina.”

“This land is how you see it, elevated on this hill overlooking San Gimignano, but to understand it, it must be lived and crossed; over time I understood that to look ahead I had to look under my feet first... because that was the only book that had to be read to understand its history.”

Territory

Tuscany is historically a region of great wines. From the north to the south of its domain, many denominations over time have contributed to its recognition as a wine growing region of excellence. Within the province of Siena, perched on a towering hill of the Val d'Elsa, the city of San Gimignano represents a small treasure of history and tradition, recognized by UNESCO as a World Heritage Site.

Here situated between the Poggio del Comune and the hamlet of Bombereto, the Fugnano farm has its roots. It is precisely between these two territories that the company is located, on a south-east position with its 24 hectares of vines at a height of about 350 meters S.L.m

The terrain, orographically hilly, originated from marine Pliocene deposits and are mainly characterized by yellow tuff sands and layered clays that have a good ferrous component.

All these elements of the terroir combined with a climate characterized by harsh winters and breezy mild summers, allow us to reach excellent degrees of ripeness at the time of harvest and give us wine with great structure and aromatic bases – necessary imprints – to create a strong identity of taste and territoriality.



Sustainability & Environment

The Fugnano farm has always researched and employed the protection of its land and the environment through constant monitoring of every practice that is carried out. We observe conventional agriculture, however, we try to minimize every application and every use of its treatment.

The safeguarding of our ecosystem, the maintenance of the organic richness of our soils and its structuring is a daily practice; such as the constant cover cropping we practice in the inter-row of the vines to avoid erosion.

Thanks to the Carbon-Free project started in 2006, carried out by the Province of Siena, to date, the territory of San Gimignano and the whole province have reduced emissions, winning the recognition of the first large European area with a positive balance of greenhouse gas emissions. A project that makes us proud and that consolidates in us those objectives of efficiency and renewal of the environment that we constantly pursue.

“We are custodians of a part of the world, which requires attention and protection. Its beauty and its vigorous expression are our responsibility.”



Where we are





Wines

da Fugnano

Vernaccia di San Gimignano DOCG “da Fugnano”

Chianti Colli Senesi “da Fugnano”



Donna Gina

Vernaccia di San Gimignano DOCG “Donna Gina”

Sangiovese Toscana IGT “Donna Gina”

Colorino “Donna Gina” Toscana IGT



Sguardi internazionali

“Legàmi” Rosso IGT Toscana

Ballùn Spumante Metodo Ancestrale Brut



“A direct, clear Vernaccia that looks you in the face and speaks for itself”

Vernaccia di San Gimignano DOCG “da Fugnano”

da Fugnano

Vernaccia 100%

12,5% Vol.



Denomination: Vernaccia di San Gimignano DOCG

Production Area: North-West side of the municipal territory of San Gimignano, Fugnano area.

Soil and climate: Altitude from 200 to 300 a.s.l. Hilly orography, clayey soils with a strong presence of ferrous minerals. Rather rigid winters with mild and windy summers, strong diurnal temperature variations that favor the slow and progressive ripening of the grapes.

Vineyard and training system: High espalier training with spurred cordon pruning, the density is about 4000 plants per hectare with a yield of about 1.5 Kg/plant.

Harvest: The harvest is carried out manually with a selection of the bunches of the middle and lower part of the Bombereto vineyard. The harvest began on September 22nd.

Vinification: The grapes selected in the vineyard, with careful manual selection, are de-stemmed and sent to the press under protection of inert gases to preserve the aromatic freshness of the grapes. After a soft pressing, the must is clarified by cold static clarification and fermented by indigenous yeasts.

Tasting notes: This Vernaccia has a straw yellow color with slight shades tending to green. The nose has aromatic notes of thyme, juniper, straw, with slight final hints of citrus. The palate is vibrant and fresh, with balsamic notes that immediately define its character. Good acidity and persistence of the fruit, with references to menthol and mandarin.

Longevity: wine that lends itself to ready drinking, to be enjoyed over a period of 3-4 years.

Pairings and pleasure: Thanks to its dynamism, this Vernaccia pleases on different occasions of your day. From an aperitif as an accompaniment to small gourmet sandwiches, to first courses with meat sauce, to finish with second courses of white meats or grilled fish preparations. We advise you to taste it at a temperature of 9-12°C.

“Straightforward and calm, honored to be red in a land of whites”

Chianti Colli Senesi “da Fugnano”

da Fugnano

90% Sangiovese – 10% Canaiolo

14% Vol.



Denomination: Chianti Colli Senesi

Production area: North-West side of the municipal area of San Gimignano, Zona Fugnano. South-West exposure.

Soil and climate: Altitude from 200 to 330 meters above sea level. Hilly Orography with clayey soils with a strong presence of ferrous minerals. Winters are quite harsh with breezy and mild summers. The strong diurnal temperature variations favor the slow and progressive ripening of the grapes.

Vineyards and training system: espalier training with spurred cordon pruning. Density of about 5,000 plants per hectare with a yield of about 1.4 Kg/plant.

Harvest: The harvest was carried out manually with bunch selection directly in the field.

Vinification: the grapes harvested manually, are de-stemmed and vinified with the sole use of indigenous yeasts.

The contact with the skins lasts for about 15 days, during which occasional pumping over is carried out. Then, the wine is aged partly in concrete containers and partly in Slavonian oak barrels for about 24 months.

Tasting notes: Ruby red color with slight purple hues. Fruity nose with notes of strawberry, plum, raspberry, with some hints of vegetable and sweet spices. On the palate good complexity and softness are immediate and the aroma and intense taste lead to an excellent nose-to-mouth correspondence which makes it a fantastic interpretation of this territory. Persistent and deep tannin. A wine of great drinkability and minerality.

Longevity: Its structure and finesse given by the 2016 vintage make it an excellent ready-to-drink wine, acquiring great pleasure and depth even after 5-6 years.

Pairings and pleasure: Its incredible territoriality leads this wine to be excellent in combination with typical dishes of Tuscan cuisine. From the classic Tuscan appetizer with cold cuts and cheeses to preparations such as soups and roast meats. Excellent on red meats and grilled preparations. To be tasted at a temperature of 14°C.

“The supreme expression of our Vernaccia”

Vernaccia di San Gimignano DOCG “Donna Gina”

Donna Gina

Vernaccia 100%

13,5% Vol.



Denomination: Vernaccia di San Gimignano DOCG

Production area: North-West side of the municipal area of San Gimignano, Fugnano area.

Soil and climate: Altitude from 200 to 330 meters above sea level. The hilly orography has clayey soils with a strong presence of iron minerals, rather rigid winters with breezy and mild summers. The impressive diurnal temperature variations favor the slow and progressive ripening of the grapes.

Vineyard and training system: The high espalier training follows a spurred cordon pruning. The density is about 4,000 plants per hectare with a yield of approx 1.2 Kg/plant.

Harvest: The harvest is carried out manually with a selection of the upper and oldest parts of the vineyards.

Vinification: The handpicked grapes are de-stemmed and subjected to cryomaceration for 48 hours. Then a soft pressing takes place, and the must is clarified by cold static clarification. At the end of the clarification process, fermentation starts with indigenous yeasts naturally present on the grapes, followed by a refinement in steel for about ten months on the fine lees.

Tasting notes: Straw yellow color. The nose immediately gives an interesting aromatic complexity presenting fresh notes of thyme, fern, juniper, hemp, with a hint of citrus on the finish and subsequently a very pleasant balsamic note.

The sip is decisive and satisfying. Acidity and minerality are the masters, leaving room for a complex but long aftertaste that almost recalls salty notes.

Longevity: Wine with good structure which allows its aging for up to four years.

Pairings and pleasure: Vernaccia di San Gimignano “Donna Gina” represents an excellent interpretation of a white wine with substance. You can certainly taste it with fresh and medium-aged cheeses, first courses with white meat sauce or fish risotto. We advise you to taste it at a temperature of 9–12°C.

“Tuscany’s super star red variety, expressed with absolute purity and genealogical integrity in our Donna Gina line”

Sangiovese Toscana IGT “Donna Gina”

Donna Gina

Sangiovese 100%

14 Vol.

Denomination: Toscana IGT

Production area: North-West side of the municipal area of San Gimignano, Zona Fugnano. South-West exposure.

Soil and climate: Altitude from 280 to 330 meters above sea level. Hilly orography with clayey soils with a strong presence of ferrous minerals. Winters are quite harsh with breezy and mild summers. The strong diurnal temperature variations favor the slow and progressive ripening of the grapes.

Vineyards and training system: espalier training with spurred cordon pruning. Density of about 5,000 plants per hectare with a yield of about 1 Kg/plant.

Harvest: The harvest was carried out manually with a bunch selection directly in the field.

Vinification: The grapes harvested by hand, are de-stemmed and vinified only with indigenous yeasts. Skin contact lasts about 25 days during which occasional pumping over is carried out to wet the skins during the maceration phase. Subsequently, the wine is aged in Slavonian oak barrels for 24 months followed by a 2-months ageing period in concrete containers. Then, the wine is bottled without any filtration, clarification, or stabilization process.

Tasting notes: Intense red color with purple hints. Defined sensations of spices, such as black pepper and slight hints of cinnamon on the nose. Small red fruits such as blueberry, cherry, sour cherries are perceptible on a second olfactory examination, accompanied by floral sensations of violet and licorice. A complex and harmonious wine that is an excellent witness of its vintage. On the palate the soft, decisive but not intrusive tannin and its structure make it overall a very incisive and memorable drink.

Longevity: Wine with excellent structure to be drunk even after 8-10 years.

Pairing and pleasure: This extraordinary Tuscan red finds a perfect gastronomic pairing with game. Also ideal with grilled meat (excellent with both white and red meats). Fun and daring on local cured meats and cheeses. We advise you to taste it at a temperature around 14°C.



Colorino “Donna Gina” Toscana IGT

Donna Gina

Colorino Toscano 100%

13,5% Vol.

Denomination: Toscana IGT

Production area: North-West side of the municipal area of San Gimignano, Zona Fugnano. South-West exposure.

Soil and climate: Altitude from 200 to 330 meters above sea level. Hilly orography with clayey soils and a strong presence of ferrous minerals. Winters are quite harsh with breezy and mild summers. The strong diurnal temperature variations favor the slow and progressive ripening of the grapes.

Vineyards and training system: espalier training with spurred cordon pruning. Density of about 5,000 plants per hectare with a yield of approx 1 Kg/plant.

Harvest: the harvest takes place with the manual selection of the grapes, directly in the vineyard.

Vinification: The grapes are de-stemmed and vinified only with yeasts naturally present on the skins. The contact with the skins lasts for about 18 days, during which manual punching down is carried out. Subsequently the wines are aged for about 15 months in French oak barrique and tonneaux. At the end of the ageing we proceed with the blending and after a period of 4 months in concrete tanks, the wine is bottled without any filtration, clarification or stabilization process.

Tasting notes: Intense ruby red tending to purplish. The nose is immediately involved by a hematic and vegetal note. Then, more delicate notes of undergrowth and small ripe red fruits. Warm spicy notes prepare the taste sensation. The sip is decidedly satisfying with full, strong tannins but supported by a powerful and acidulous texture that gives freshness and makes drinkability lean and cheerful. Incredible sensation of nose to mouth correspondence that is perceived after swallowing.

Longevity: ready-to-drink, ideal after 2 years.

Pairing and pleasure: This Colorino has a seductive acidity that goes very well with platters of cured meats and aged cheeses from the area. Stewed and grilled meat preparations. Perfect on game. We invite you to taste it at a temperature of 14°C.



“A red wine with solid and strong roots and yet a gaze that carries it far into the future”

“Legàmi” Rosso IGT Toscana

 Sguardi internazionali



Sangiovese 50% - Cabernet Sauvignon 25% - Merlot 25%



13,5% Vol.



Denomination: Rosso Toscana IGT

Zone of Production: North-West side of the municipal area of San Gimignano, Fugnano area. South-West exposition.

Soil and climate: altitude from 280 to 330 s.l.m., hilly orography, clayey soils with strong presence of ferrous minerals. Rather cold winters with breezy and mild summers, strong diurnal temperature fluctuations that favor the slow and progressive ripening of the grapes.

Vineyards and training system: High espalier training with spurred cordon pruning. The density is about 5000 plants per hectare with a yield of about 1 Kg/plant.

Harvest: The harvest is done manually with the selection of the grape bunches directly in the fields.

Vinification: The manually harvested grapes are de-stemmed and vinified using the natural yeasts present on the grapes. Contact with the skins lasts about 28 days for the Sangiovese, 20 days for the Cabernet Sauvignon, and 12 days for the Merlot, during which manual punching down takes place. Subsequently, the wine is aged for about 18 months in French barrels and tonneaux. At the end of the refinement we proceed with the blending and then 4 months in cement. Finally, it is bottled without any filtration, clarification or stabilization process.

Tasting Notes: The color is very intense ruby with basically purple hues. The nose observes a strong hint of red fruits, black berries, cherries and blueberries. Layered within the perception of fruit notes, divulges a commanding and undoubted quality of oak wood accompanied by very intense herbaceous undergrowth that evolves with the finish into qualities of blood and iron. On the palate the tannin is firm, leaving an excellent balance between structure and acidity. The taste is satisfying and gritty, showcasing a beautiful expression of an international style with homage to its Tuscan roots.

Longevity: Legami is definitely a wine to hold in the cellar for up to 8-10 years.

Pairings and Suggestions: A perfect match with first courses with meat sauce and second courses of stewed meat. Also excellent with grilled meats and especially exhibits an interesting and dynamic pairing with a Florentine T-bone steak. Wine is advised to be enjoyed at a temperature of 14°C or slightly lower.



“A sparkling rosé of Sangiovese, in its liveliest façade (guise), ready for joyful moments of celebration”

Ballùn Spumante Brut Ancestral Method Pet-Nat

Sguardi internazionali

Sangiovese 100%

12% Vol.



Denomination: Sparkling wine

Production area: North-West side of the municipality of San Gimignano, Fugnano area, North-West exposure.

Soil and climate: Altitude from 150 to 300 meters above sea level. Hilly terrain with clayey soil with sandy loam areas, with a strong presence of ferrous minerals. Rather cold winters with breezy and mild summers. Strong diurnal temperature variations favor the slow and progressive ripening of the grapes.

Vineyards and training system: espalier training with spurred cordon pruning. Density of about 5,000 plants per hectare with a yield of about 1.5 Kg/plant.

Production: 6000 bottles

Harvest: The harvest was carried out manually with bunch selection, coming from the lower part of the vineyard destined to the production of the red “Donna Gina” and “Chianti Colli Senesi”.

Vinification: the grapes are pressed in whole bunches, followed by a partial fermentation of the must at low temperatures. The alcoholic fermentation is completed in the bottle, which confers the sparkling.

Tasting notes: Brilliant color which reminds onion skin, with a fine and lively perlage. The nose has a very delicate entry that recalls wild strawberries, cherries and talc. The bubble is lively, fragrant, which caresses the palate leaving an excellent feeling of cleanliness and a fresh and very balanced taste. On the finish there is a hint of yeast providing a good overall harmony.

Longevity: Ready-to-drink, however it has a longevity of about 4-5 years.

Pairing and pleasure: This sparkling wine made from Sangiovese grapes is truly dynamic. From gourmet canapes to shellfish and fish main courses, from fresh cheeses to local Tuscan cold cuts, up to a pleasant combination with a toast at the end of a meal. We advise you to taste it cold at a temperature of 8-10°C.





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