



Teruzzi & Puthod

Wine Region: TUSCANY, ITALY

Date Established: 1966

Winemaker: ALBERTO BRAMINI



When it comes to stellar quality white wine in Tuscany, the Teruzzi & Puthod estate in San Gimignano stands heads and shoulders above the rest. This pioneering producer helped to usher this region's historic Vernaccia di San Gimignano wines into modern times, and today is the indisputable benchmark against which all other vernaccia wines are judged.

Designated Italy's first DOC wine in 1966 and later elevated to DOCG, Vernaccia di San Gimignano holds an illustrious place in the history of Tuscany's iconic white wines. The medieval town of San Gimignano in the province of Siena is one of Italy's oldest winemaking sites, and the fame of the vernaccia-based wines that originate in its hillsides is nearly as ancient as the city itself.

It was two outsiders from Milan – husband and wife team Enrico Teruzzi and Carmen Puthod – who took this tranquil region by storm in 1974 and set a new, higher quality standard for the entire appellation. Teruzzi & Puthod pioneered San Gimignano's winemaking renaissance, introducing avant-garde methods of vinification, the art of aging wine in barrique and the blending of indigenous and international varieties. The latter is famously exemplified by the estate's "Terre di tufi," which is considered one of Tuscany's best whites and has been a cult wine for decades.

Today, Teruzzi & Puthod is part of the Campari Group's impressive wine and spirits portfolio. Chief winemaker for the estate is Alberto Bramini, who works closely with famed consulting enologist Carlo Ferrini. Ferrini has been awarded the title "Winemaker of the Year" by *Gambero Rosso* and the Italian Sommeliers Association, two of the most highly-regarded organizations in the Italian wine world, and most recently by *Wine Enthusiast Magazine* in December 2007.

For years, Teruzzi & Puthod has been part of "Global Quality," an eco-friendly project that avoids the use of products which, while permitted, are not particularly compatible with the environment.

ARCIDIAVOLO:

40% Sangiovese, 30% Cabernet Sauvignon, 20% Petit Verdot, and 10% Alicante. A super Tuscan by Carlo Ferrini. Aged 18 months in large French oak casks.

TERRE DI TUFI:

80% Vernaccia, 7% Chardonnay, 7% Malvasia, and 6% Vermentino. The flagship white has been a cult classic for decades. Aged 4-5 months in predominantly used barrels.

RONDOLINO VERNACCIA DI SAN GIMIGNANO:

100% Vernaccia. Aged for six months in stainless steel before release. "A Staff Favorite and Great Value" – *Food & Wine Magazine*, April 2009

