



# Rigoloccio

## Ezio Puggelli & Alberto Abati

(AYT-see-oh poo-JAY-lee) (ahl-BAYR-toh ah-BAH-tee)



LOCATION

Toscana, Italia.  
(Town of Gavorrano)  
10 hectares. 100 meters.



ESTATE

Rigoloccio.  
(ree-goh-LOH-choh)



WINEMAKER

Ezio Puggelli & Alberto Abati.  
(AYT-see-oh poo-JAY-lee)  
(ahl-BAYR-toh ah-BAH-tee)



ENOLOGIST

Fabrizio Moltard.  
(fah-BREET-syo MOHL-tahrd)



ENVIRO-COMMITMENT

Hand-harvested.  
No irrigation.  
Sulphur and copper.



ESTATE PRODUCTION

3,800 cases.



PARTNERSHIP

Rigoloccio has been part of the  
Small Vineyards family since 2007.

Perched over the blue-green waters of the beautiful Follonica Marina in Toscana—just a stone’s throw from cult wine epicenter, Bolgheri—lies the pristine, spectacularly aesthetic estate, Rigoloccio. The soils are strikingly copper, and immensely successful at producing hearty, remarkable grapes, especially French-origin varietals (as Bolgheri is so famous for).

What sets Rigoloccio apart, however, is the fact that the estate grows on top of an ancient pyrite mine. Pyrite is otherwise known as “Fool’s Gold,” because it’s color and albedo could fool just about anyone. However, Pyrite has a distinctly different chemical composition than gold, it’s chock full of flint, quite alkaline, and adds truly amazing aromatic nuances to the wine, including: smoke, gun metal (salt, powder, char), and a flinty/steely quality that—when balanced with the remarkably ripe fruit—makes for an organoleptic wonder. Winemaker, Ezio Puggelli, one of the last of the true gentlemen winemakers, uses only French oak for his wines, instilling a whiff of expensive vanilla, but only a whiff. He has mastered his land, as much as land can be mastered, and his wines are not to be missed.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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