

FATTORIA LE PUPILLE

2014 Morellino Di Scansano Riserva Cabernet Sangiovese -6pk

Grape Variety

Sangiovese, Cabernet Sauvignon

Vineyard area

8 hectares

Altitude

220-270 meters above sea level

Position of Vineyards

east / southeast

Type of Soil

the soil is predominantly sandy, rich of stones and minerals and little clay

Cultivation System

spur pruning

Implantation Density

between 3,500 and 6,250 plants/hectare

Data di impianto

between 1970 and 2000

Grape Output/Hectare

70/80 hundreds of kilos

Harvest Period

from mid September to the beginning of October

Winemaking

the vinification and malolactic fermentation are carried out in stainless steel at max 28°C. In the month of December the wine evolves in oak barrels for 12 months. after the clarification and filtration it is bottled.

The Riserva has started Fattoria le Pupille's business. being the first wine that was made by the young winery. Made even before the creation of the DOC Morellino (created in 1978). the Riserva is the full territorial expression of Sangiovese and of the wild strength of Maremma.

Sensory Analysis

The ruby red colour is intense and revived by slight purple reflections. which exalt its shine. The scent is full of red fruits. amongst which are most noticeable marasca cherry typical of Sangiovese: they all evolve in interesting balsamic aromas and slight notes of sweet spices emerge.

In the mouth the fineness of the tannins balances the softness, making the wine harmonious and pleasantly persistent.

Matches

Excellent for first courses with elaborate sauces, second courses with red meat or wild fowl. and seasoned cheeses with mustards.

Average Annual Production

40,000 bottles