

FATTORIA LE PUPILLE **2014 Poggio Valente -6pk**

This wine sinks its roots in 1996, when Elisabetta decided to purchase a vineyard called "Poggio Valente" nearby Pereta. The project is once again based on Sangiovese, and it is the absolute protagonist of the 2014 vintage, which constitutes as testimony.

Denomination

IGT TOSCANA ROSSO

Variety

100% Sangiovese

Alcohol

14%

Total Acidity

5.5 g/L

Vineyards position

Poggio Valente vineyard (Pereta) altitude 280 meters above sea level.

Vineyard surface

14 ha Vineyard exposure: South-West

Type of terrain

the terrain is extremely hilly, the superficial layer is rich of clay and sand, underneath the layer is rocky of sandstone origins. Implantation Date: from the early 70's for the older implantation up to early 2000 for the more recent ones.

Implantation Density

4500 plants/ha

Cultivation system

pruned-spur cordon-trained

Grapevine/Hectare Yield

80 ql.

Harvest

end of September

Fermentation temperature

26°C in inox steel

Maceration time

25 days

Aging

in 500 and 600 L tonneaux

Production

26,000 bottles TBC

Formats

0.375 L, 0.75 L, 1.5 L, 3 L

First vintage produced

1997

Profile

Ruby red with light garnet red reflections. In the nose we feel red fruit aromas which reminds also of the Macchia Mediterranea perfumes. This wine is characterized by a remarkably elegant structure, well integrated tannins, full body pleasantly fresh, persistent aftertaste.

Best combined with

it finds its maximum expression combined with refined and well elaborated cuts of important meats and game.

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Fattoria le Pupille Saffredi- 6pk 2014

Rated 96, James Suckling

"Sexy blueberry, spice and black pepper. Mushroom. Full body and ultra-fine tannins. Extremely long and just starting to come around now. Needs a little more time in bottle. Splendid finish. Try in 2019 but already amazing."