

## **FATTORIA LE PUPILLE** **2016 Pelofino - Sangiovese/Cabernet**

Pelofino is a young red wine, fruity and soft, in which the ace Tuscan grapevine is combined with international varieties.

### **Denomination**

IGT TOSCANA ROSSO

### **Variety**

50% Sangiovese, 25% Cabernet Sauvignon,  
25% Cabernet Franc

### **Alcohol**

14%

### **Total Acidity**

5,2 g/L

### **Vineyards position**

blend from all vineyards

### **Date of implantation**

1990, 2002, 2004

### **Density of implantation**

from 5200 plants/ha to 6250 plants/ha

### **Cultivation System**

pruned-spur cordon-trained

### **Grapevine/Hectare Yield**

90 ql.

### **Harvest**

middle of Semptember for Sangiovese and also Syrah, first days of October for the Cabernets.

### **Fermentation Temperature**

24°C in inox steel tanks.

### **Maceration Time**

15 days

### **Aging**

5 months in steel

### **Production**

60,000 bottles

### **Formats**

0.75 L

### **First Vintage Produced**

2006

### **Profile**

Ruby red, with scents of red fruits and a note of cherry, pleasant in the mouth, lean and well-structured. Best combined with: perfect for simple sauced based first courses, meat based second courses and cheese.

### **Best combined with**

perfect for simple sauced based first courses, acquacotta (a typical dish from Maremma), meat based second courses and cheese.