

FATTORIA LE PUPILLE 2016 Poggio Argentato Bianco-6pk

The first vintage bottled of this rich and mineral white was in 1997. A Cuvee of Sauvignon Blanc, Traminer, Petit Manseng and Semillon, Poggio Argentato presents itself as a white wine with a French sway within which the good structure, given by the territory of Maremma, is balanced by its acidity and the elegance of northern vines.

Denomination

IGT TOSCANA BIANCO

Variety

60% Sauvignon Blanc, 15% Traminer, 15% Petit Manseng, 10% Semillon

Alcohol

13.5%

Total Acidity

5.3 g/L

Position of Vineyards

Pian di Foiora (Pereta) and San Vittorio (Scansano) altitude 200-250 meters above sea level.

Vineyards exposure

South-East

Vineyards Surface

6 hectares Pian di Fiora, 3 Hectares San Vittorio

Type of terrain

rich of clay with a strong component of gravel of sandstone origin/nature; clay-iron based with presence of gravel.

Date of implantation

1990 - 2001

Density of implantation

from 4500 plants p/hectare to 6500 plants p/hectare

Cultivation System

Guyot

Grapevine/Hectare Yield

60 ql.

Harvest

end of August-beginning of September

Vinification

soft pressing, then maceration for three hours at low temperatures, then pressing. Alcohol fermentation and spontaneous malolactic fermentation only for a third of the mass

Fermentation Temperature

16°C in inox steel tanks

Maturation

5 months in steel except for the Petit Manseng which is fermented and aged in new 500L tonneau

Production

45,000 bottles

First vintage produced

1997

Profile

straw-yellow colour, the nose perceives a rich white flower bouquet (hawthorn and acacia). The taste is soft, but supported by a good acidity and sapidity.

Combinations: Perfect for aperitifs, crustacea, raw fish, white meats and fresh cheeses, as well as with vegetable based first courses.