

Le Pupille 2021

IGT TOSCANA SYRAH

FATTORIA LE PUPILLE



APPELLATION:	IGT TOSCANA SYRAH
GRAPE:	100% Syrah
VINEYARD POSITIONS:	Vigna del Palo, Pian di Fiora
SOIL TEXTURE:	Pian di Fiora: tuffaceous soil, with a good presence of stone, rich in alabaster and with a small amount of chalk; Vigna del Palo: the cool, loose soil derives from the decomposition of sandstone;
CULTIVATION SYSTEM:	Spurred cordon
HARVEST PERIOD:	8-16 September
FERMENTATION TECHNIQUE:	fermentation in open 500L oak tonneaux and in 500L handcrafted terracotta orci;
MACERATION TIME:	5 months
AGING:	12 months in French oak barrels and a minimum of 18 months bottle maturation
PROFILE:	Bright ruby red. The nose shows fine bouquet that shares out notes of blackberry and blueberries in jam, revealing hints of Mediterranean bush, cedar wood and vanilla. The sip is warm and juicy, the tannin is dense and elegant. Long finish with hints of licorice and pepper.
FOOD PAIRING:	Tagliolini with lamb ragout; herb roasted duck



TOTAL ACIDITY:
4,42 g/L

ALCOHOL:
15 %

VINEYARD EXPOSURE:
South-West,
North-East

VINEYARD SURFACE:
1,5 ha, 0,5 ha

PRODUCTION:
2700 bottles

FORMAT:
0.75 L, 1.5 L

PLANTING DATE:
2002 (Vigna del Palo); 2000 (Pian di Fiora)

PLANTING DENSITY:
5200 vines/
hectare

YIELD PER HECTARE:
40 q/ha

FIRST VINTAGE PRODUCED:
2015

Elisabetta Geppetti's innovating idea of producing a great Syrah in Maremma began to take shape as early as the year 2000, when she planted two vineyards to this noble variety at Fattoria Le Pupille. Years of quality selection in the vineyards followed, all of which largely confirmed that the path she had chosen was correct.

The outcome was Le Pupille, a wine that embodied a yet-unexplored aspect of the Maremma's winemaking potential and expressed at the same time the typical traits of Fattoria Le Pupille – elegance and finesse.