

Morellino di Scansano 2025

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

FATTORIA LE PUPILLE



APPELLATION:	Morellino di Scansano DOCG
VARIETY:	90% Sangiovese, 10% Cilieggiolo, Alicante
VINEYARDS POSITION:	Various
SOIL TEXTURE:	Starting from a clayey-silty texture to soils characterized by sandy loam composition with a good presence of marly limestone
CULTIVATION SYSTEM:	Cordon-trained, guyot
HARVEST PERIOD:	First decade of September
FERMENTATION TEMPERATURE:	24° in inox steel tanks
MACERATION TIME:	10-15 days
AGING:	6 months in steel tanks
PROFILE:	Bright ruby red. On the nose it shows cherry, raspberry, red currant, wisteria and violet flower alternating on hints of sweet spices. The mouthfeel is crisp and refreshing, with smooth tannins. Beautiful finish with a long persistence on fruity hints.
FOOD PAIRING:	Tuscan <i>ribollita</i> , stuffed <i>Calamari</i>

TOTAL ACIDITY:
5,3 g/L

ALCOHOL:
13,5 %

VINEYARDS EXPOSURE:
Mainly towards the south

VINEYARD SURFACE:
various

PRODUCTION:
120,000 bottles

FORMAT:
0.375 L, 0.75 L,
1.5 L

PLANTING DATE:
2001 - 2016 year

PLANTING DENSITY:
6500 vines/ha

YIELD PER HECTARE:
90 q

FIRST VINTAGE PRODUCED:
1985



The Morellino di Scansano is the wine which better represents, as well in quantitative terms, Fattoria Le Pupille's wine production. Since its first vintage – 1985, it had always been accompanying the winery as a full and constant expression of its territory.