

Riserva 2023

MORELLINO DI SCANSANO D.O.C.G. RISERVA

FATTORIA LE PUPILLE



APPELLATION:	Morellino di Scansano Riserva DOCG
VARIETY:	90% Sangiovese, 10% Cabernet Sauvignon
VINEYARDS POSITION:	La Carla vineyard (Magliano in Toscana), vineyards Maiano and Bozzino (Istia d'Ombrone), altitude 50-250 meters above sea level
SOIL TEXTURE:	Mainly soils of sandstone origin, rich in soil skeleton and marl rocks, alternating with layers of red clays.
CULTIVATION SYSTEM:	cordon-trained and guyot
HARVEST PERIOD:	Second half of September; October for Cabernet Sauvignon
FERMENTATION TEMPERATURE:	26°C in inox steel tanks
MACERATION TIME:	25-30 days
AGING:	15 months in 10-20-40 hl Slavonian oak casks
PROFILE:	Deep, luminous ruby red. The nose is intense, opening with ripe cherry, wild blackberry, blackcurrant and a fresh hint of mint. Earthy notes of forest floor and myrtle follow, gradually unfolding into nuances of rhubarb, pomegranate and cocoa. On the palate, it is harmonious and vibrant, with well-balanced freshness and fine tannins. A long and persistent finish marked by lingering citrus notes.
FOOD PAIRING:	Chianina beef with rosemary



TOTAL ACIDITY:
5.18 g/L

ALCOHOL:
14 %

VINEYARDS EXPOSURE:
Various

VINEYARD SURFACE:
14 ha, 1.5 ha, 9 ha

PRODUCTION:
40.000 bottles

FORMAT:
0.75 L, 1.5 L, 3 L

PLANTING YEAR:
2000, 2002, 2011

PLANTING DENSITY:
6500 plants/ha

YIELD PER HECTARE:
70 qli/ha

FIRST VINTAGE PRODUCED:
1978

The Reserva embodies the very origins of Fattoria Le Pupille. Originally known as "Rosso di Pereta", it was the estate's first wine to be produced and, following the establishment of the appellation's regulations in 1978, it became Morellino di Scansano.