

Pelofino 2024

IGT TOSCANA ROSSO

FATTORIA LE PUPILLE



APPELLATION:	IGT TOSCANA ROSSO
VARIETY:	60% Sangiovese, 20% Cabernet Sauvignon, 20% Merlot
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 half of September for Merlot and Sangiovese, first week of October for Cabernet Sauvignon
FERMENTATION TEMPERATURE:	24°C in steel tanks
MACERATION TIME:	15 days
AGING:	5 months in steel tanks
PROFILE:	Bright ruby red. The nose reveals scents of red fruits, raspberries, strawberries and red citrus fruits with notes of white pepper and officinal plants. The sip is smooth and juicy, well balanced. It leaves nice and long memories of fresh and crunchy red fruit on the palate.
FOOD PAIRING:	Traditional cold cuts and cheese platter, Pizza Margherita



TOTAL ACIDITY:
4,92 g/L

ALCOHOL:
12,5 %

VINEYARDS EXPOSURE:
Various

VINEYARD SURFACE:
Various

PRODUCTION:
27.000 bottles

FORMAT:
0,75 L

PLANTING DATE:
2001 - 2016 year

PLANTING DENSITY:
6500 plants/ha

YIELD PER HECTARE:
90 qli/ha

FIRST VINTAGE PRODUCED:
2006

Pelofino is the young and vibrant expression of Fattoria Le Pupille. It is a smooth, fruity wine in which the main grape variety of Tuscany, the Sangiovese, harmoniously joins in with international varieties such as Merlot and Cabernet Sauvignon.