

Piemme 2023

IGT COSTA TOSCANA PETIT MANSENG

FATTORIA LE PUPILLE



APPELLATION:	IGT COSTA TOSCANA PETIT MANSENG
GRAPE:	100% Petit Manseng
VINEYARD POSITIONS:	Pian di Fiora Vineyard (Pereta), altitude 200 – 250 meters above sea level
SOIL TEXTURE:	Tuffaceous soil, with a good presence of stone, rich in alabaster and with a small amount of chalk
CULTIVATION SYSTEM:	Guyot
HARVEST PERIOD:	First half of September
FERMENTATION TEMPERATURE:	18°C in 500 Lt tonneaux
MACERATION TIME:	5 months
AGING:	After the alcoholic fermentation in tonneaux, the wine evolves in the same tonneaux for 16 months. The maturation will continue for others 12 months in the bottle.
PROFILE:	Golden yellow. The bouquet offers scents of broom flower, chamomile, yellow rose, pineapple, white melon and citron zest with hints of aromatic herbs and vanilla. Rich and creamy taste, warm and enveloping, enhanced by a pleasant alternation of freshness and velvety. Very long persistence that leads to delicious almond aftertaste.
FOOD PAIRING:	Spaghetti with bottarga, <i>foie gras</i> and hazelnut bonbons

TOTAL ACIDITY:
7,5 g/L

ALCOHOL:
15 %

VINEYARD EXPOSURE:
East - West

VINEYARD SURFACE:
1,5 HA

PRODUCTION:
2.200 bottles

FORMAT:
0,75 L, 1,5 L

PLANTING DATE:
2000

PLANTING DENSITY:
6250 p/ha

YIELD PER HECTARE:
40 Q

FIRST VINTAGE PRODUCED:
2018



Piemme: Petit Manseng.

Fattoria Le Pupille decided to study and delve into this variety starting from 1996, planting 1,5 hectares of vines on uniquely characterized soils, exceptionally rich in gypsum and clayey minerals.

Piemme is a wine born from a Genius Loci: a place where spiritual energies merge with tangible entities to give life to an unreplicable, unique phenomenon.

Piemme is the product of a territory where the sunlight is so intense that it can burn your skin early in the morning. Piemme is born from a Mediterranean land, authentic, imbued with the scent of sea salt in the air.

Piemme embodies the determination of Fattoria Le Pupille to make a great white wine in a land where creating outstanding white wines is a true challenge.