

Poggio Argentato 2025

IGT TOSCANA BIANCO

FATTORIA LE PUPILLE



APPELLATION:	IGT TOSCANA BIANCO
VARIETY:	60% Sauvignon Blanc, 30% Petit Manseng, 10% Traminer, Semillon
VINEYARDS POSITION:	Pian di Fiora (Pereta) and Le Piagge vineyard (Grosseto) with an altitude of 200-250 meters above sea level
SOIL TEXTURE:	Tufaceous, with good presence of skeleton, rich in alabaster and a little part - in chalk; le Piagge has a deep and loose soil, rich in silt and clay.
CULTIVATION SYSTEM:	Guyot
HARVEST PERIOD:	From end of August - mid September
VINIFICATION:	The grapes are destemmed, gently pressed and put to macerate for the night. Pressing pressure never exceeds 0,4 bar. The wine does not go through malolactic fermentation.
FERMENTATION TEMPERATURE:	15°C in inox steel tanks
AGING:	5 months in steel tanks following a short term maturation in second used tonneaux. The wine is left on its fine lees for as long as possible.
PROFILE:	Bright straw yellow with golden hints. On the nose it shows notes of orange blossom and aromatic herbs, intertwined with golden apple, mint, pear with hints of lime and citron. It continues on smooth varietal perfumes of white peach, greenery and lemon leaf. Fresh, tasty sip, which evolves into an elegant and balanced mouthfeel with a persistent finale on mango and white pepper notes.
FOOD PAIRING:	<i>Fettuccini with pistacchio pesto; gnocchetti with lobster sauce</i>



TOTAL ACIDITY:
5,0 g/L

ALCOHOL:
13 %

VINEYARDS EXPOSURE:
South-East for Pian di Fiora, North-East for Le Piagge

VINEYARD SURFACE:
6 ha Pian di Fiora, 4 ha Le Piagge

PRODUCTION:
40,000 bottles

FORMAT:
0.75 L, 1.5 L

PLANTING DATE:
2001 - 2020

PLANTING DENSITY:
from 6500 plants/ha

YIELD PER HECTARE:
60 q

FIRST VINTAGE PRODUCED:
1997

Poggio Argentato captures the essence of Maremma - its land, its singular light and the breeze from the sea. The distinctive blend of Sauvignon Blanc, Petit Manseng, Sémillon and Traminer makes Poggio Argentato a refined, elegant and versatile wine, ideal for summer days yet perfect all year round.