

Poggio Valente 2023

IGT TOSCANA ROSSO

APPELLATION:	IGT Toscana Rosso
VARIETY:	100% Sangiovese
VINEYARDS POSITION:	Poggio Valente vineyard (Pereta, Magliano in Toscana), altitude 350 meters above sea level
SOIL TEXTURE:	Hilly vineyard, with the superficial layer rich in sand and a layer of sandstone origin mixed with clays
CULTIVATION SYSTEM:	Spur-pruned cordon
HARVEST PERIOD:	Second half of September
FERMENTATION TEMPERATURE:	26°C in stainless steel tanks
MACERATION TIME:	30 - 35 days
MATURATION:	15 months: 30% in 20-30hl French oak, 70% in 500 L and 600 L French oak tonneaux
PROFILE:	Bright ruby red. Refined aromas of cherry, pomegranate, myrtle, mint, underbrush and cocoa. The palate is well-balanced and compact, with soft, elegant tannins. The finish is persistent, leaving lingering notes of licorice.
FOOD PAIRING:	Pici with venison ragù

FATTORIA LE PUPILLE



TOTAL ACIDITY:
5,22g/L

ALCOHOL:
14 %

VINEYARDS EXPOSURE:
South - West

VINEYARD SURFACE:
10 ha

PRODUCTION:
38.000 bottles

FORMAT:
0.75 L., 1.5 L., 3 L.,
6 L., 12 L., 18 L.

PLANTING YEAR:
1996 - 2005

PLANTING DENSITY:
4500 plants/ha

YIELD PER HECTARE:
70 q

FIRST VINTAGE PRODUCED:
1997

The story of this wine begins in 1996, when Elisabetta Geppetti acquired a magnificent vineyard that soon revealed its remarkable vocation for Sangiovese, the noble grape of Tuscany. With the addition of two new parcels planted over the years, the Poggio Valente vineyard now expresses its full personality, with an elegance and character that reflect the estate's winemaking philosophy.