

Saffredi 2023

IGT TOSCANA ROSSO

FATTORIA LE PUPILLE



APPELLATION:	IGT Toscana Rosso
VARIETY:	60% Cabernet Sauvignon, 30% Merlot, 10% Petit Verdot
VINEYARDS POSITION:	Saffredi vineyard (Pereta), altitude 280 meters above sea level
SOIL TEXTURE:	Soil of sandstone origin, rich in marl and iron minerals; poor in organic substances; clays are present under 30 cm
CULTIVATION SYSTEM:	Cordon trained for old vineyard, guyot for new vineyard
HARVEST PERIOD:	First half of September for Merlot, October for Cabernet Sauvignon and Petit Verdot
FERMENTATION TEMPERATURE:	26°C in stainless steel vessels
MACERATION TIME:	30 - 45 days
MATURATION:	18 months in French oak barriques, 70% new
PROFILE:	Brilliant deep ruby red. The nose is elegant and complex with notes of black cherry, blackcurrant, blueberry jam, anise, green pepper and a hint of cigar. On the palate it is warm and harmonious, with dense and fine-grained tannins that are beautifully integrated within the wine. Long and persistent finish with a refined aromatic return.
FOOD PAIRING:	Rossini fillet

TOTAL ACIDITY:
5,17 g/L

ALCOHOL:
15 %

VINEYARDS EXPOSURE:
South-West for the old vineyard, South-East for the new vineyard

VINEYARD SURFACE:
20 ha

PRODUCTION:
50.000 bottles

FORMAT:
0,75 L, 1,5 L, 3 L,
6 L, 12 L, 18 L

PLANTING YEAR:
old vineyard: 1985,
new vineyard:
2006

PLANTING DENSITY:
4000 vines/ha

YIELD PER HECTARE:
50 q

FIRST VINTAGE PRODUCED:
1987



Saffredi is Fattoria Le Pupille's flagship wine. This wine is the outcome of Elisabetta's intuition and aspiration to make a great wine in Maremma, a wish realized with Giacomo Tachis's precious help. Saffredi is a special dedication to Fredi, the one who inspired Elisabetta's passion for wine.