

FATTORIA LE PUPILLE



POGGIO VALENTE 2016

IGT TOSCANA ROSSO

Poggio Valente is a cru vineyard which belongs to Fattoria Le Pupille since 1996, when Elisabetta decided to acquire it in Pereta, near Scansano. The project has set a focus on Sangiovese and within a few years the wine became another significant milestone with its expression of Maremma's *terroir*.



Appellation: IGT Toscana Rosso

Grape: 100% Sangiovese

Alcohol: 14,0%

Total Acidity: 5,3 g/L

Vineyard Position: Poggio Valente vineyard (Pereta), altitude 280 meters above sea level

Vineyard Exposure: South - West

Vineyard Surface: 14 ha

Soil: Hilly vineyard, with the superficial layer rich in sand and a layer of sandstone origin underneath which gives balance and a silky texture to the wine tannins.

Implantation Date: early 70's for the older vines up to 2000 for the younger

Implantation Density: 4500 plants/ha

Cultivation System: spurred cordon

Yield: 80 q/l

Harvest: second half of September

Fermentation Temperature: 26°C in stainless steel vessels

Maceration Time: 25 days

Maturation: 500 L and 600 L tonneaux

Production: 35.000 bottles

Formats: 0.375 L., 0.75 L., 1.5 L., 3 L., 6 L., 9 L., 12 L., 18 L.

First Vintage Produced: 1997

Profile: Ruby red with garnet hints. Great complexity on the nose. Harmonious contrast between the typical notes of Sangiovese, such as morello cherry and violet, and the darker ones typical of Merlot, such as blueberry and wild blackberry. Seductive on the palate, full bodied with good tension and nice acid richness.

Pairing: Sweetbreads with butter and sage, Gragnano spaghetti with octopus sauce.