



ELISABETTA GEPPETTI

MORELLINO DI SCANSANO 2017

DENOMINAZIONE DI ORIGINE CONTROLLATA E
GARANTITA

The Morellino di Scansano undoubtedly is the flagship of Fattoria Le Pupille. This wine's first harvest was in 1985, since then Morellino has always accompanied the winery as a full and constant expression of its territory.



Denomination: Morellino di Scansano DOCG

Variety: 85% Sangiovese, 10% Alicante, 5% Cilieggiolo

Alcohol: 13.5%

Total Acidity: 5,2 g/L

Vineyards Position: La Carla vineyard (Magliano in Toscana), Maiano and Bozzino vineyards (Istia d'Ombrone) San Vittorio, Vignacci Alta, Vecchie Pupille vineyard, altitude 50-250 meters above sea level.

Vineyards Surface: 14 ha, 1.5 ha, 9 ha, 2.5 ha, 4 ha, 10 ha

Vineyards Exposure: varied

Soil: clay and iron based soil with a good presence of gravel.

Implantation Date: from the end of the 80s for the older implantations until 2002 for the more recent ones

Implantation Density: from 3750 plants/ha to 6250 plants/ha, depending on the age of the vineyard

Cultivation System: pruned-spur cordon-trained

Grapevine/Hectare Yield: 85 ql

Harvest: end of September for the Sangiovese, first days of October for the Alicante and first days of September for the Cilieggiolo

Fermentation Temperature: 24° in inox steel tanks

Maceration Time: 15 days

Aging: 8 months, 95% in steel and 5% in barrique of second passage

Production: 180,000 bottles

Formats: 0.375 L, 0.75 L, 1.5 L

First Vintage Produced: 1985

Profile: Bright red with ruby reflections. On the nose, the predominant morello cherry evolves into small red berries notes. The elegant body reflects its freshness and persistence. Tense and silky tannins.

Food Pairing: Perfect for first courses, even more elaborate ones and meat based second courses typical of Maremma.