

FATTORIA LE PUPILLE



ELISABETTA GEPPETTI

PELOFINO 2017

IGT TOSCANA ROSSO

Pelofino is a young red wine, fruity and soft, in which the Sangiovese Tuscan grapevine is combined with international varieties.



Denomination: IGT TOSCANA ROSSO

Variety: 34% Sangiovese, 33% Cabernet Sauvignon, 33% Merlot

Alcohol: 13.5%

Total Acidity: 5,2 g/L

Vineyards position: blend from all vineyards

Vineyards exposure: varied

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

Implantation Date: 1990, 2002, 2004

Implantation Density: from 5200 plants/ha to 6250 plants/ha

Cultivation System: pruned-spur cordon-trained

Grapevine/Hectare Yield: 90 q/l

Harvest: middle of September for Sangiovese and Merlot, first days of October for the Cabernets

Fermentation Temperature: 24°C in inox steel tanks

Maceration Time: 15 days

Aging: 5 months in steel

Production: 60,000 bottles

Formats: 0.75 L

First Vintage Produced: 2006

Profile: ruby red with garnet reflections. On the nose, red fruits with balsamic notes alternate. Round and balanced body with a fresh finish

Food Pairing: perfect for simple pasta with tomato sauce, acquacotta (a typical dish from Maremma), meat and cheese