



RISERVA 2015

MORELLINO DI SCANSANO D.O.C.G. RISERVA

The Riserva represents the roots of Fattoria Le Pupille, being the first wine to be produced. We are back in 1982 and it was the harvest of '78, year of birth of the DOC Morellino di Scansano, to take the first steps into the sphere of quality wines markets.



Denomination: Morellino di Scansano DOCG Riserva

Variety: 90% Sangiovese, 10% Cabernet Sauvignon

Alcohol: 14.5%

Total Acidity: 5.3 g/L

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

Vineyard surface: 14 ha, 1.5 ha, 9 ha, 2.5 ha, 4 ha, 10 ha

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 q/l

Harvest: end of September for the Sangiovese, first half of October for the Cabernet Sauvignon

Fermentation temperature: 26°C in inox steel tanks

Maceration time: 20 days

Aging: 15 months in 10-20-40 hl barrels of Slavonian oak

Production: 55.000

Formats: 0.75 L, 1.5 L, 3 L

First vintage produced: 1978

Profile: Intense ruby red. The scents of red fruits are accompanied by refreshing balsamic notes. The aromatic concentration and round body are balanced by a tense and persistent tannin. The aftertaste ends with classic Mediterranean perfumes.

Food Pairing: Perfect with typical Tuscan pasta-based courses, red meat or game, as well as with aged cheeses with mustards.