

# FATTORIA LE PUPILLE



## PELOFINO 2018

IGT TOSCANA ROSSO

Pelofino is a young red wine, fruity and soft, in which Sangiovese meets other international grape varieties.



**Denomination:** IGT TOSCANA ROSSO

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

**Alcohol:** 13,5%

**Total Acidity:** 5.25 g/L

**Vineyard Position:** blend from all vineyards

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

**Training system:** pruned-spur cordon-trained

**Hectare Yield:** 90 q

**Harvest:** Early September for Merlot, middle September for Sangiovese, first 10 days of October for the Cabernet

**Fermentation Temperature:** 24°C in steel tanks

**Maceration Time:** 15 days

**Aging:** 5 months in steel tanks

**Production:** 50.000 bottles

**Bottle Formats:** 0,75 l

**First Vintage Produced:** 2006

**Profile:** Intense ruby red colour; fresh and red fruits on the nose, floral scents of violets and mediterranean underbrush. Soft body with a smooth tannic tension.

**Food Pairing:** Great as an aperitif, with mediterranean cereal soups, meat and cheese based second courses

