

FATTORIA LE PUPILLE



SAFFREDI 2017

IGT TOSCANA ROSSO

Saffredi is Fattoria Le Pupille's flagship wine and with 2017 vintage, we celebrate not its 30th anniversary only, but as well winery's consolidated experience and history as a top player within qualitative Italian wine making. This wine is the outcome of Elisabetta's intuition and aspiration to make a great wine in Maremma, a wish realized with Giacomo Tachis's precious help. Saffredi is a special dedication to Fredi, the one who inspired Elisabetta's passion for wine.



Denomination: IGT Toscana Rosso

Variety: 60% Cabernet Sauvignon, 35% Merlot, 5% Petit Verdot

Alcohol: 14,5 %

Total Acidity: 5,4 g/L

Vineyard Position: Saffredi vineyard (Pereta), altitude 250 meters above sea level

Vineyard Exposure: South-West for the old vineyard, South-East for the new vineyard

Vineyard surface: 14 ha

Soil texture : high proportion of sandstone, poor in organic substances and clay

Implantation date: old vineyard: 1985, new vineyard: 2006

Implantation density: 4000 vines/ha

Cultivation system: cordon trained – old vineyard, guyot – new vineyard

Yield: 50 ql

Harvest: from September 1st - Merlot, half September - Cabernet Sauvignon and Petit Verdot

Fermentation Temperature: 26°C in stainless steel vessels

Maceration Time: 25 days

Maturation: 18 months in new barriques for 80% of the total

Production: 35.000 bottles

Formats: 0,375 L, 0,75 L, 1,5 L, 3 L, 6 L, 12 L, 18 L

First vintage produced: 1987

Profile: Deep ruby colour with purple reflections. It shows pronounced flavours of black fruits like blackcurrant and black cherry along with spicy aromas of cloves, cinnamon and licorice. The palate has a generous velvety texture with round tannins and a return of the fruit for a long and persistent finish

Pairing: excellent as a meditation wine or paired with braised quail and cranberries or cocoa beef fillet with orange sauce