

# FATTORIA LE PUPILLE



## SAFFREDI 2019

IGT TOSCANA ROSSO

Saffredi is Fattoria Le Pupille's flagship wine. 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.



**Appellation:** IGT Toscana Rosso

**Grape:** 70% Cabernet Sauvignon, 26% Merlot, 4% Petit Verdot

**Alcohol:** 15 %

**Total Acidity:** 5,5 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:** soil of sandstone origin, rich in marl and iron minerals; poor in organic substances; clays are present under 30 cm

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

**Implantation density:** 4000 vines/ha

**Cultivation system:** cordon trained for old vineyard, guyot new vineyard

**Yield:** 50 ql/ha

**Harvest:** first half of September for Merlot, October for Cabernet Sauvignon and Petit Verdot

**Fermentation Temperature:** 26°C in stainless steel vessels

**Maceration Time:** 30 - 45 days

**Maturation:** 18 months in french oak barriques, 70% new

**Production:** 45.000 bottles

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

**First vintage produced:** 1987

**Tasting notes:** Dense ruby red. Dark fruit on the nose, such as blackberry and black mulberry, intense aromas of black pepper and cinnamon, tobacco and freshly ground coffee, hints of sandalwood, rhubarb and balsamic notes at the end. The mouthfeel is fresh, with elegant and round tannins. Very long persistence on fruity notes.

**Food Pairing:** Chateaubriand with black truffle sauce