

FATTORIA LE PUPILLE



LE PUPILLE 2016

IGT TOSCANA SYRAH

Le Pupille is the result of Elisabetta's great love for Syrah and of Clara's dream and strong desire to produce a great wine by dedicating herself personally to every step of the process. Le Pupille expresses the dualism of grapes from two different vineyards, of two different winemaking practices, as well as of two different generations, with a mother and daughter who head the company side by side.



Appellation: IGT TOSCANA SYRAH

Grape: 100% Syrah

Alcohol: 14.0%

Total Acidity: 5.4 g/L

Vineyard positions: Vigna del Palo, Pian di Fiora

Vineyard exposure: South-West, North-East

Vineyard surface: 1.5 ha, 0.5 ha

Soil Texture: **Pian di Fiora:** tuffaceous soil, with a good presence of stone, rich in alabaster and with a small amount of chalk; **Vigna del Palo:** the cool, loose soil derives from the decomposition of sandstone;

Implantation Date: 2000 (Vigna del Palo), 2002 (Pian di Fiora),

Implantation density: 6250 vines/hectare

Cultivation system: Spurred cordon

Yield per hectare: 40 q/ha

Harvest Period: 8-16 September

Fermentation technique: fermentation in open 500L oak tonneaux and in 500L handcrafted orci;

Maceration time: 5 months

Aging: 12 months in 300Lt French oak barrels and a minimum of 18 months bottle-aging

Production: 4.600 bottles

Format: 0.75 l

First vintage produced: 2015

Profile: Dense ruby colour; intense and complex bouquet composed of black pepper, licorice root, raw cocoa, followed by notes that recall the leather of tuscan tanneries. From the very first sip, it amazes the mouth-feel with its freshness and elegance. Perfectly balanced, it expands softly on notes of officinal herbs and spices. Full-bodied and very long on the finish.

Food Pairing: Stewed goose, Mediterranean bonito