



PELOFINO 2021

IGT TOSCANA ROSSO

Pelofino is the young and vibrant expression of Fattoria Le Pupille. It is a smooth, fruity wine in which the main vine of Tuscany, the Sangiovese, harmoniously pairs with international varieties such as Merlot and Cabernet Sauvignon.



Denomination: IGT TOSCANA ROSSO

Variety: 20% Sangiovese, 40% Cabernet Sauvignon, 40% Merlot

Alcohol: 14%

Total Acidity: 5.1 g/L

Vineyard Position: Scansano, Grosseto

Vineyard surface: La Carla 14h, Poggio Alberi 6 h

Vineyards Exposure: South-West, South-East

Soil: Sandy loam, with the presence of clays and skeleton of sedimentary origin

Implantation date: Since 2002

Implantation Density: 6250 plants/ha

Training system: cordon-trained, guyot

Hectare Yield: 60 q

Harvest: First half of September for Merlot and Sangiovese, first week of October for Cabernet Sauvignon

Fermentation Temperature: 24°C in steel tanks

Maceration Time: 15 days

Aging: 5 months in steel tanks

Production: 30.000 bottles

Bottle Formats: 0,75 l

First Vintage Produced: 2006

Profile: Ruby red with hints of violet. The bouquet shows scents of cherry, blueberry, peony flowers and notes of white pepper. The sip is smooth and juicy, well balanced. It leaves nice and long memories of fresh and crunchy red fruit on the palate.

Food Pairing: Traditional Charcuterie Board, tagliatelle alla francescana