

FATTORIA LE PUPILLE



Poggio Valente 2013

Morellino di Scansano DOCG Riserva

Poggio Valente is a cru vineyard which belongs to Fattoria Le Pupille since 1996, when Elisabetta decided to acquire it in Pereta, near Scansano. The project has set a focus on Sangiovese and within a few years the wine became another significant milestone with its expression of Maremma's terroir.



Denomination: Morellino di Scansano Riserva DOCG

Variety: 100% Sangiovese

Alcohol: 14,0%

Total Acidity: 5,5 g/L

Vineyard Position: Poggio Valente vineyard (Pereta), altitude 280 meters above sea level

Vineyard Exposure: South - West

Vineyard Surface: 14 ha

Soil: hilly vineyard, with the superficial layer rich in sand and a layer of sandstone origin underneath which gives balance and a silky texture to the wine tannins.

Implantation Date: early 70's for the older vines up to 2000 for the younger

Implantation Density: 4500 plants/ha

Cultivation System: spur pruned cordon

Yield: 70 q/l

Harvest: mid September

Fermentation Temperature: 26°C in stainless steel vessels

Maceration Time: 25 days

Maturation: 15 months in 500 L and 600 L tonneaux

Production: 26.000 bottles

Formats: 0.375 L., 0.75 L., 1.5 L., 3 L.

First Vintage Produced: 1997

Profile: Brilliant ruby red. Ample and resonant with a whole rush of aromas such as rosehip, violet with orange zest and sweet spices like clove and sage adding the closing shades of dimensions. Fabulous from the very first taste, it is rich, fresh and warm with raspberry and wild strawberry aromas. Long and savory finish.

Pairing: To pair with a good company and (if you wish) with a nice book.