

FATTORIA LE PUPILLE



RISERVA 2013

MORELLINO DI SCANSANO D.O.C.G. RISERVA

The Riserva represents the roots of Fattoria Le Pupille. It is the first wine being produced and commercialized within the newly created Morellino di Scansano production disciplinary, paving the way to a profound bond with the appellation.



Denomination: Morellino di Scansano DOCG Riserva

Variety: 90% Sangiovese, 10% Cabernet Sauvignon

Alcohol: 14%

Total Acidity: 5.5 g/L

Vineyards position: La Carla vineyard (Magliano in Toscana), vineyards Maiano and Bozzino (Istia d'Ombrone), San Vittorio, Vecchie Pupille (Pereta), altitude 50-250 meters above sea level

Vineyard surface: 14 ha, 1.5 ha, 9 ha, 2.5 ha, 4 ha, 10 ha

Soil: clay and iron based soil with a good presence of gravel

Implantation Date: from the end of the 80s for the older implantations until 2002 for the more recent ones

Implantation Density: from 3750 plants/ha to 6250 plants/ha, depending on the age of the vineyard

Cultivation System: cordon-trained

Grapevine/Hectare Yield: 85 q/l

Harvest: end of September for Sangiovese, first half of October for Cabernet Sauvignon

Fermentation temperature: 26°C in inox steel tanks

Maceration time: 20 days

Aging: 15 months in 10-20-40 hl big barrels of Slavonian oak

Production: 30.000 bottles

Formats: 0.75 L, 1.5 L

First vintage produced: 1978

Profile: Ruby red colour with garnet hints. The nose shows small, sweet and very mature wild berries followed by notes of helichrysum, catmint beautifully wrapped by mentholated balsamic notes. Juicy and intriguing on the palate where ripe fruit leaves room for a long lasting final flavor. Great to drink now but with good potential for evolution.

Food Pairing: Mezze maniche with cowtail sauce, grilled beef diaphragm