

# FATTORIA LE PUPILLE



## POGGIO VALENTE 2019

IGT TOSCANA ROSSO

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*.



**Appellation:** IGT Toscana Rosso

**Grape:** 100% Sangiovese

**Alcohol:** 15%

**Total Acidity:** 5,5 g/L

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

**Vineyard Exposure:** South - West

**Vineyard Surface:** 12 ha

**Soil:** Hilly vineyard, with the superficial layer rich in sand and a layer of sandstone origin mixed with clays

**Implantation Date:** 1995 - 2011

**Implantation Density:** 4650 plants/ha

**Cultivation System:** spur pruned cordon

**Yield:** 50 q/l

**Harvest:** second half of September

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

**Maceration Time:** 30 - 35 days

**Maturation:** 18 months in new 500 L and 600 L tonneaux, 50% new

**Production:** 35.000 bottles

**Formats:** 0.375 L., 0.75 L., 1.5 L., 3 L., 6 L., 9 L., 12 L., 18 L.

**First Vintage Produced:** 1997

**Profile:** Bright ruby red. The bouquet reveals notes of red roses, black cherry, blood orange and blackberry. Juniper berries, dried flowers, Tuscan cigar and undergrowth follow. Full-bodied and intense with silky and dense tannins. Persistent finish with hints of black currant.

**Pairing:** Partridge with truffle, gnudi with Lardo di Cinta Senese