



ELISABETTA GEPPETTI

Piemme 2020

IGT TOSCANA BIANCO

Piemme is the result of Elisabetta Geppetti's dream to produce a 100% Petit Manseng. The grape variety, originally from Gascony, expresses, in its Maremma version, a vibrant aromatic complexity. Piemme is a full-bodied white wine, which combines power and elegance, in line with Fattoria Le Pupille's winemaking philosophy.



Denomination: IGT TOSCANA BIANCO

Variety: 100% Petit Manseng

Alcohol: 15,0%

Total Acidity: 7,09 g/L

Vineyard position: Pian di Fiora Vineyard (Pereta), altitude 200 - 250 meters above sea level

Vineyard exposure: East - West

Vineyard surface: 1 ha

Soil texture: tuffaceous soil, with a good presence of stone, rich in alabaster and with a small amount of chalk

Implantation date: 2000

Implantation density: 6250 p/ha

Cultivation system: guyot

Yield per hectare: 40 q

Harvest time: second half of September

Fermentation temperature: 18°C in 500 Lt tonneaux

Maturation: After the alcoholic fermentation in tonneaux, the wine evolves in the same tonneaux for more 16 months. The maturation will continue for other 12 months in the bottle.

Production: 1200 bottles

Format: 0,75 l

First vintage produced: 2014

Profile: Golden yellow. The bouquet offers scents of mimosa flower, yellow rose, percoca peach, passion fruit, citron zest with hints of aromatic herbs and vanilla. Rich and creamy taste, warm and enveloping, enhanced by a pleasant alternation of freshness and velvety. Very long persistence that leads to delicious almond aftertaste.

Pairing: spaghetti with bottarga, *foie gras* and hazelnut bonbons