

# FATTORIA LE PUPILLE



## PELOFINO 2023

IGT TOSCANA ROSSO

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



**Denomination:** IGT TOSCANA ROSSO

**Variety:** 60% Sangiovese, 20% Cabernet Sauvignon, 20% Merlot

**Alcohol:** 13 %

**Total Acidity:** 5,2 g/L

**Vineyards Position and Surface:** various

**Vineyards Exposure:** various

**Soil:** starting from a clayey-silty texture to soils characterized by sandy loam composition with a good presence of marly limestone

**Implantation date:** 2001 – 2016 year

**Implantation Density:** 6500 plants/ha

**Training system:** cordon-trained, guyot

**Hectare Yield:** 90 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:** 27.000 bottles

**Bottle Formats:** 0,75 l

**First Vintage Produced:** 2006

**Profile:** Bright ruby red. The nose reveals scents of red fruits, raspberries, strawberries and red citrus fruits with notes of white pepper and officinal herbs. 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 cold cuts and cheese platter, grated aubergine