

FATTORIA LE PUPILLE



POGGIO VALENTE 2021

IGT TOSCANA ROSSO

With vintage 2021, Fattoria Le Pupille marks the celebration of a quarter century of Poggio Valente, a fitting tribute to this eloquent ambassador of Maremma Sangiovese. Its story begins in 1996, when Elisabetta Geppetti purchased a magnificent vineyard that proved to be an incomparable habitat for Tuscany's royal grape variety. Following its re-planting, the Poggio Valente vineyard now expresses to the highest degree its personality, with a "Maremma elegance" that embraces Elisabetta's winemaking philosophy and her passion for viticulture on this distinctive coast.



Appellation: IGT Toscana Rosso

Grape: 100% Sangiovese

Alcohol: 15%

Total Acidity: 4,99 g/L

Vineyard Position: Poggio Valente vineyard (Pereta, Magliano in Toscana), altitude 350 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: 1996 - 2005

Implantation Density: 4500 plants/ha

Cultivation System: spur pruned cordon

Yield: 70 q/l

Harvest: second half of September

Fermentation Temperature: 26°C in stainless steel tanks

Maceration Time: 30 - 35 days

Maturation: 15 months in 500 L and 600 L tonneaux, 20% new

Production: 38.000 bottles

Formats: 0.75 L., 1.5 L., 3 L., 6 L., 12 L., 18 L.

First Vintage Produced: 1997

Profile: Bright ruby red. Complex and intense nose with notes of cherry, pomegranate, myrtle, fine spices and