

FATTORIA LE PUPILLE



RISERVA 2021

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

The Reserva represents the origins of Fattoria Le Pupille. Originally called "Rosso di Pereta", it is winery's first wine to be produced which became, after the constitution of the Appellation's disciplinary in 1978 – Morellino di Scansano.



Appellation: Morellino di Scansano DOCG Riserva

Variety: 90% Sangiovese, 10% Cabernet Sauvignon

Alcohol: 14,5%

Total Acidity: 5,04 g/L

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

Vineyard surface: 14 ha, 1.5 ha, 9 ha

Soil: mainly soils of sandstone origin, rich in soil skeleton and marl rocks, alternating with layers of red clays

Implantation Date: 2000 – 2002 - 2011

Implantation Density: 6500 plants/ha

Cultivation System: cordon-trained and guyot

Grapevine/Hectare Yield: 70 q/l

Harvest: second half of September; October for Cabernet

Fermentation temperature: 26°C in inox steel tanks

Maceration time: 25-30 days

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

Production: 40.000 bottles

Formats: 0.75 L, 1.5 L, 3 L

First vintage produced: 1978

Profile: Deep and bright ruby colour. Fine perfumes impact of blackberry and blueberry jam, blackcurrant and mint; it opens on aromas of Mediterranean bush, red orange, tobacco and black pepper. The mouthfeel is round and tasty; it shows a dynamic structure, embodied with a beautiful freshness in which the silky tannic texture constitutes an excellent basis for a long term bottle maturation. Very persistent on citrus notes.

Food Pairing: Grilled pork belly with currant sauce, tagliolini with lamb ragout