

FATTORIA LE PUPILLE



SAFFREDI 2021

IGT TOSCANA ROSSO

Saffredi is Fattoria Le Pupille's flagship wine. This wine is the outcome of Elisabetta's intuition and aspiration to make a great wine in Maremma, a wish realized with Giacomo Tachis's precious help. Saffredi is a special dedication to Fredi, the one who inspired Elisabetta's passion for wine.



Appellation: IGT Toscana Rosso

Grape: 60% Cabernet Sauvignon, 30% Merlot, 10% Petit Verdot

Alcohol: 15 %

Total Acidity: 4,93 g/L

Vineyard Position: Saffredi vineyard (Pereta), altitude 280 meters above sea level

Vineyard Exposure: South-West for the old vineyard, South-East for the new vineyard

Vineyard surface: 14 ha

Soil texture: soil of sandstone origin, rich in marl and iron minerals; poor in organic substances; clays are present under 30 cm

Implantation date: old vineyard: 1985, new vineyard: 2006

Implantation density: 4000 vines/ha

Cultivation system: cordon trained for old vineyard, guyot new vineyard

Yield: 50 ql/ha

Harvest: first half of September for Merlot, October for Cabernet Sauvignon and Petit Verdot

Fermentation Temperature: 26°C in stainless steel vessels

Maceration Time: 30 - 45 days

Maturation: 18 months in french oak barriques, 70% new

Production: 45.000 bottles

Formats: 0,75L, 1,5L, 3L, 6L, 12L, 18L

First vintage produced: 1987

Tasting notes: Dense ruby red. Very elegant and complex bouquet, with hints of black cherry, blackcurrant, blueberry jam, anise, green pepper and cigar. Harmonious, with dense and integrated tannins of great finesse. Goes on for minutes.

Food Pairing: Rack of lamb crusted with Mediterranean herbs