

FATTORIA LE PUPILLE



POGGIO VALENTE 2022

IGT TOSCANA ROSSO

The story of this *cru* begins in 1996, when Elisabetta Geppetti purchased a magnificent vineyard that proved to be an incomparable habitat for Sangiovese, Tuscany's royal grape variety. Following its replanting, 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 part of our coast.



Appellation: IGT Toscana Rosso

Grape: 100% Sangiovese

Alcohol: 14,5 %

Total Acidity: 4,93 g/L

Vineyard Position: Poggio Valente vineyard (Pereta, Magliano in Toscana), altitude 350 meters above sea level

Vineyard Exposure: South - West

Vineyard Surface: 10 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 undergrowth. Compact and elegant taste texture with refined tannins. Persistent finish with hints of liquorice.

Pairing: Wild boar stew with *polenta*