

FATTORIA LE PUPILLE



## LE PUPILLE 2020

IGT TOSCANA SYRAH

Elisabetta Geppetti's innovating idea of producing a great Syrah in Maremma began to take shape as early as the year 2000, when she planted two vineyards to this noble variety at Fattoria Le Pupille. Years of quality selection in the vineyards followed, all of which largely confirmed that the path she had chosen was correct. The outcome was Le Pupille, a wine that embodied a yet-unexplored aspect of the Maremma's winemaking potential and expressed at the same time the typical traits of Fattoria Le Pupille – elegance and finesse.



**Appellation:** IGT TOSCANA SYRAH

**Grape:** 100% Syrah

**Alcohol:** 15,5 %

**Total Acidity:** 5,22 g/L

**Vineyard positions:** Vigna del Palo, Pian di Fiora

**Vineyard exposure:** South-West, North-East

**Vineyard surface:** 1,5 ha e 0,5 ha

**Soil Texture:** **Pian di Fiora:** tuffaceous soil, with a good presence of stone, rich in alabaster and with a small amount of chalk; **Vigna del Palo:** the cool, loose soil derives from the decomposition of sandstone;

**Implantation Date:** 2002 (Vigna del Palo), 2000 (Pian di Fiora),

**Implantation density:** 5200 vines/hectare

**Cultivation system:** Spurred cordon

**Yield per hectare:** 40 q/ha

**Harvest Period:** 8-16 September

**Fermentation technique:** fermentation in open 500L oak tonneaux and in 500L handcrafted terracotta *orci*;

**Maceration time:** 5 months

**Aging:** 12 months in French oak barrels and a minimum of 18 months bottle maturation

**Production:** 1.600 bottles

**Format:** 0.75 l, 1.5 l

**First vintage produced:** 2015

**Profile:** Bright ruby red. The nose shows fine bouquet that shares out notes of blackberry and blueberries in jam, revealing hints of Mediterranean bush, cedar wood and vanilla. The sip is warm and juicy, the tannin is dense and elegant. Long finish with hints of licorice and pepper.

**Food Pairing:** Tagliolini with lamb ragout; herb roasted duck