

FATTORIA LE PUPILLE



MORELLINO DI SCANSANO 2024

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

The Morellino di Scansano is the wine which better represents, as well in quantitative terms, Fattoria Le Pupille's wine production. Since its first vintage – 1985, it had always been accompanying the winery as a full and constant expression of its territory.



Appellation: Morellino di Scansano DOCG

Grape: 90% Sangiovese, 10% Cilieggiolo, Alicante

Alcohol: 13,5 %

Total Acidity: 5,3 g/L

Vineyards Position and Surface: various

Vineyards Exposure: mainly towards the South

Soil Texture: starting from a clayey-silty texture to soils characterized by sandy loam composition with a good presence of marly limestone

Implantation Date: 2001 – 2016 year

Implantation Density: 6500 vines/ha

Cultivation System: cordon-trained, guyot

Grapevine/Hectare Yield: 90 q

Harvest: first decade of September

Fermentation Temperature: 24° in inox steel tanks

Maceration Time: 10-15 days

Maturation: 6 months in steel tanks

Production: 150,000 bottles

Formats: 0.375 L, 0.75 L, 1.5 L

First Vintage Produced: 1985

Profile: Bright ruby red. On the nose it shows cherry, raspberry, red currant, wisteria and violet flower alternating on hints of sweet spices. The mouthfeel is crisp and refreshing, with smooth tannins. Beautiful finish with a long persistence on fruity hints.

Food Pairing: Tuscan *ribollita*, stuffed *Calamari*