

FATTORIA LE PUPILLE



Poggio Valente 2017

IGT TOSCANA ROSSO

Poggio Valente is a cru vineyard which belongs to Fattoria Le Pupille since 1996, when Elisabetta decided to acquire it in Pereta, near Scansano. The project has set a focus on Sangiovese and within a few years the wine became another significant milestone with its expression of Maremma's *terroir*.



Denomination: IGT Toscana Rosso

Variety: 100% Sangiovese

Alcohol: 14,0%

Total Acidity: 5,4 g/L

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

Vineyard Exposure: South - West

Vineyard Surface: 14 ha

Soil: hilly vineyard, with the superficial layer rich in sand and a layer of sandstone origin underneath which gives balance and a silky texture to the wine tannins.

Implantation Date: early 70's for the older vines up to 2000 for the younger

Implantation Dencity: 4500 plants/ha

Cultivation System: spur pruned cordon

Yield: 70 q/l

Harvest: mid September

Fermentation Temperature: 26°C in stainless steel vessels

Maceration Time: 25 days

Maturation: 18 months in new 500 L and 600 L tonneaux

Production: 30.000 bottles

Formats: 0.375 L., 0.75 L., 1.5 L., 3 L., 6 L., 9 L., 12 L., 18 L.

First Vintage Produced: 1997

Profile: Medium ruby color; the nose shows hints of red and black fruit with a particular persistence of blackberry, marasca cherry and black plum, following notes of tobacco, nutmeg and forest floor. The palet is elegant and balanced, with sweet and silky tannins.

Pairing: fillet with green pepper or polenta with wild boar - one of the classic dishes of Maremma's cuisine.