

FATTORIA LE PUPILLE



MORELLINO DI SCANSANO 2019

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.



Denomination: Morellino di Scansano DOCG

Variety: 85% Sangiovese, 10% Alicante, 5% Cilieggiolo

Alcohol: 13,5%

Total Acidity: 5,6 g/L

Vineyards Position: la Carla vineyard (Magliano in Toscana), Maiano and Bozzino vineyards (Istia d'Ombrone) San Vittorio, Vecchie Pupille vineyard, altitude 50-250 meters above sea level.

Vineyards Surface: 14 ha, 1.5 ha, 9 ha, 2.5 ha, 4 ha, 10 ha

Vineyards Exposure: various

Soil: clay and iron based soil with a good presence of gravel

Implantation Date: from the end of the 80s for the older implantations until 2002 for the more recent ones

Implantation Density: from 3750 plants/ha to 6250 plants/ha, depending on the age of the vineyard

Cultivation System: cordon-trained

Grapevine/Hectare Yield: 80 q/l

Harvest: beginning of September for Cilieggiolo, end of September for Sangiovese and the second half of September for Alicante

Fermentation Temperature: 24° in inox steel tanks

Maceration Time: 15 days

Aging: 6 months in steel tanks

Production: 180,000 bottles

Formats: 0.375 L, 0.75 L, 1.5 L

First Vintage Produced: 1985

Profile: Brilliant red with light ruby reflections. The smell is intense, with important scents of red fruit, in particular blueberries and freshly picked cherry. On the palate the wine is silky, fresh, with a light aromatic persistence. The tannins are very present but well balanced.

Food Pairing: Perfect with sauce based first courses, even more elaborated ones and second courses typical of Maremma cuisine. At a 18°C temperature it is very good as an appetizer companion.



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