

Fattoria Le Pupille

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Poggio Argentato Toscana Bianco IGT

REGION

Toscana

VARIETY

60% Sauvignon Blanc, 15% Traminer, 15% Petit Manseng, 10% Semillon. 6 hectares in Pian di Fiora, and 3 hectares in San Vittorio.

The first vintage bottled of this rich and mineral white was in 1997. A Cuvee of Sauvignon Blanc, Traminer, Petit Manseng and Semillon, Poggio Argentato presents itself as a white wine with a French sway within which the good structure, given by the territory of Maremma, is balanced by its acidity and the elegance of northern vines.

Poggio Argentato 2016

Exposure and altitude: Vineyards exposed South-East.

Soil composition: Rich of clay with a strong component of gravel of sandstone origin/nature; clay-iron based with presence of gravel.

Cultivation method: Guyot.

Yield per hectare: From 4500 to 6500 plants per hectare.

Harvest: End of August-beginning of September.

Vinification: Soft pressing, then maceration for three hours at low temperatures, then pressing. Alcohol fermentation and spontaneous malolactic fermentation only for a third of the mass.

Maturation: 5 months in steel except for the Petit Manseng which is

TASTING NOTES

Straw-yellow color, the nose perceives a rich white flower bouquet (hawthorn and acacia). The taste is soft, but supported by a good acidity and sapidity.

FOOD PAIRINGS

perfect for aperitifs, crustacea, raw fish, white meats and fresh cheeses, as well as with vegetables based first courses.