



## Fattoria Le Pupille



### Morellino di Scansano DOCG

#### REGION

Toscana

#### VARIETY

85% Sangiovese, 10% Alicante, 5% Ciliegiolo  
Vineyards located in La Carla vineyard (Magliano in Toscana), Maiano and Bozzino vineyards (Istia d'Ombrone) San Vittorio, Vignacci Alta, Vecchie Pupille vineyard

Morellino di Scansano DOCG 2016

The Morellino di Scansano undoubtedly is the standard-bearer of Fattoria Le Pupille. This wine's first harvest was in 1985, since then Morellino has always accompanied the winery a full and constant expression of its territory.

Exposure and altitude: Varied exposure, altitude 50-250 meters above sea level

Soil composition: We go from a clay and iron based terrain to terrains with a good presence of gravel

Cultivation method: Pruned-spur cordon-trained

Yield per hectare: 85 q/l

Harvest: End of September for the Sangiovese first days of October for the Malvasia Nera and Alicante

Vinification: 15 days of maceration

Maturation: 8 months, for which the most part in steel and a small percentage in second-pass barriques

#### TASTING NOTES

Ruby red, already from sight one can notice its clearness. Cherry and ribes are the start notes. The body is balanced by a distinguished acidity. Juicy wine with crispy tannins that are well integrated: a wine linked to its land but with a style that is appreciated worldwide.

#### FOOD PAIRINGS

Perfect for first courses, even more elaborate ones and meat based second courses typical of Maremma.