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

The Morellino di Scansano is the wine which better represents 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.

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

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

Cultivation method: Cordon-trained

Yield per hectare: 80 ql

Harvest: Begin of September for Ciliegiolo, end of September for Sangiovese and the second half of September for Alicante

Vinification & Maturation: 15 days of maceration and 6 months in steel tanks

TASTING NOTES
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 PAIRINGS
Perfect with sauce based first courses, even more elaborated ones and second courses typical of Maremma cuisine.