



## Fattoria Le Pupille



### Poggio Valente Rosso IGT

#### REGION

Toscana

#### VARIETY

100% Sangiovese

This wine sinks its roots in 1996, when Elisabetta decided to purchase a vineyard called "Poggio Valente" nearby Pereta. The project is once again based on Sangiovese, and it is the absolute protagonist of the 2014 vintage, which constitutes as testimony.

Poggio Valente 2014

Exposure and Altitude: Poggio Valente vineyard (Pereta) altitude 280 meters above sea level

Soil composition: the terrain is extremely hilly, the superficial layer is rich of clay and sand, underneath the layer is rocky of sandstone origins. Implantation Date: from the early 70's for the older implantation up to early 2000 for the more recent ones

Cultivation method: pruned-spur cordon-trained

Yield per hectare: 80 q/l

Harvest: end of september

Vinification: 25 day of maceration

Maturation: in 500 and 600 L tonneaux

#### TASTING NOTES

Ruby red with light garnet red reflections. In the nose we feel red fruit aromas which reminds also of the Macchia Mediterranea perfumes. This wine is characterized by a remarkably elegant structure, well integrated tannins, full body pleasantly fresh, persistent aftertaste

#### FOOD PAIRINGS

It finds its maximum expression combined with refined and well elaborated cuts of important meats and game