

Fattoria Le Pupille

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Le Pupille Syrah Toscana IGT

REGION

Toscana – Maremma

VARIETY

100% Syrah

Vineyard positions: Vigna del Palo, Pian di Fiora Vineyard exposure: North-east Vineyard surface: 1.5 ha, 0.5 ha

Soil: sandstone and tufaceous soil with a good presence of stone, rich in alabaster and with a small amounts of chalk.

Cultivation system: Spurred cordon Yield per hectare: 40 q/ha

Harvest Period: end of August, beginning of September

Fermentation temperature: 26°C in open-topped 500-litre oak tonneaux and 500-litre terracotta jars.

Maceration time: 5-6 months

Aging: 10 months in new 300-litre French oak barrels and further 18 months' bottle-aging.

TASTING NOTES

Intense, deep red with dark ruby reflections. The blood-like tonality initially predominates, then yields to fresh notes of red berry fruit and spices, especially black pepper. Dense-packed, well-balanced tannins are balanced by an excellent acidity and well-rounded body.

FOOD PAIRINGS

Excellent as a meditation wine. It will pair well with white meats or fish dishes prepared with Mediterranean herbs.