



Fattoria Le Pupille



Poggio Argentato Toscana Bianco IGT

REGION

Toscana

VARIETY

60% Sauvignon Blanc, 25% Petit Manseng, 10% Traminer, 5% Semillon

Vineyards Exposure: South-East Vineyards Surface: 6 hectares Pian di Fiora, 3 Hectares San Vittorio Soil: rich of clay with a strong component of gravel of sandstone origin/nature; clay-iron based with presence of gravel. Cultivation System: Guyot Harvest: end of August-beginning of September Vinification: Soft pressing, then maceration for few hours at low temperatures, then pressing. After the alcohol fermentation, the spontaneous malolactic fermentation happens only for a third of the mass. Fermentation Temperature: 16° C in inox steel tanks Maturation: 5 months in steel except for the Petit Manseng which is aged in new 500L tonneaux for 3 months

First Vintage Produced: 1997

TASTING NOTES

Bright yellow with greenish tints. On the nose, prevalence of white flowers and notes of cut grass evolve in mineral tones. Fresh and persistent in the mouth.

FOOD PAIRINGS

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