

## Fattoria Le Pupille

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### 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.