



Fattoria Le Pupille

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Morellino di Scansano Riserva DOCG

REGION

Toscana

VARIETY

90% Sangiovese, 10% Cabernet Sauvignon.

La Carla vineyard (Magliano in Toscana), vineyards Maiano and Bozzino (Istia d'Ombrone), San Vittorio, Vignacci Alta, Vecchie Pupille (Pereta).

The Riserva represents the roots of Fattoria Le Pupille, being the first wine to step into winery's doorstep. We are back in 1982 and it was the harvest of '78, year of birth of the DOC Morellino di Scansano, to take the first steps into the sphere of quality wines markets.

Morellino di Scansano DOCG 2014

Exposure and Altitude: altitude 50-250 meters above sea level

Soil composition: we go from a clayish and irony terrain to terrains with a good presence of gravel

Cultivation Method: pruned-spur cordon-trained

Yield per hectare: 85 q/l

Harvest: end of September for the Sangiovese, first half of October for the Cabernet Sauvignon

Vinification: 20 days of maceration

Maturation: 15 months in 10-20-40 hl barriques

TASTING NOTES

Intense ruby red, sparkling. The smells are those of red fruits, out of which Marasca cherry, typical of Sangiovese, seems to really stand out. The larger wooden barrels allow for a greater evolution in the balsamic notes and spiciness. In the mouth the tannins' refinement balances the softness, making the wine harmonious and pleasantly persistent

FOOD PAIRINGS

Perfect with first courses based with elaborated sauces, red meat based second courses or game, as well as with aged cheeses with mustards