



Fattoria Le Pupille

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Saffredi Rosso IGT

REGION

Toscana

VARIETY

60% Cabernet Sauvignon, 30% Merlot, 10% Petit Verdot.
Saffredi vineyard (Pereta). Old vineyards located south-west, new vineyards located south-east.

Saffredi is the icon of Fattoria Le Pupille. A wine which owes his birth to the desires and intuitions of Elisabetta, who with the precious help of Giacomo Tachis, wanted to make a great wine in Maremma, a place which until then hadn't relished in any fame related to the success of its wines. Elisabetta wanted to dedicate this wine to Fredi, the man who inspired her passion for wine.

Saffredi 2015

Exposure and altitude: vineyard altitude 250 meters above sea level

Soil Composition: predominantly of sandstone origin, with little organic substance or clay

Cultivation method: pruned-spur cordon-trained

Yield per hectare: 75 q/l

Harvest: middle of September for the Merlot, end of September/beginning of October for the Cabernet Sauvignon and mid October for the Petit Verdot

Vinification: 15-20 days of maceration

Maturation: 18 months in 75% new barriques

TASTING NOTES

Intense color. The deep concentration of red fruits where the currant predominates evolves into spicy, fresh and balsamic notes. In the mouth, the rich and round body opens up with dense tannins, characterised by a great evolutionary harmony. Fresh, intense and balsamic, its long persistence is led by its prominent acidity.

FOOD PAIRINGS

Important plates, such as red meat and game. It is also perfect with dark chocolate and in a contemplating environment, such as whilst enjoying a cigar.