



Fattoria Le Pupille Saffredi



Varietal: 60% Cabernet Sauvignon, 30% Merlot and 10% Petit Verdot

Elevation: 250 mts

Production: 2500 cs

Appellation: IGT Toscana Rosso

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

Alcohol %: 14.5

Production: 1200 cs

Residual Sugar: gr / liter

Acidity: 5.7 gr / liter

Tasting Notes:

Sexy blueberry, spice and black pepper. Mushroom. Full body and ultra-fine tannins. Extremely long and just starting to come around now. Needs a little more time in bottle. Splendid finish. Try in 2019 but already amazing.

Aging: 18 months in 75% new barriques

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

Accolades

2017 **97** pts James Suckling

2016 **99** pts James Suckling

2015 **99** pts James Suckling

2012 **100** pts James Suckling **95**pts R.Parker



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