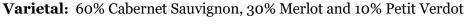


Fattoria Le Pupille Saffredi



Elevetion: 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



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 95pts R.Parker

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