

ClasSicO

Fine Wines & Spirits

- est 2000 -



Fattoria Le Pupille

Poggio Argentato

Varietal: 60% Sauvignon Blanc, 25% Petit Manseng, 10% Traminer, 5% Semillon

Elevation: 380 mts

Production: 1200 cs

Appellation: IGT Toscana Bianco

Acidity: 5.2 gr / liter

Soil: We go from a clay and iron-based terrain to terrains with a good presence of gravel.

Alcohol %: 14.5

Residual Sugar: gr / liter

Tasting Notes: Bright straw yellow. Notes of freshly cut grass, elderflower, mango, green apple and white nectarine. The sip is fresh and juicy. Long and enjoyable persistence of citrusfruit scents on a mineral background.

Vinification / Aging: Grapes are destemmed, crushed and macerated for a maximum of 4 hours. Then they are gently pressed. Alcoholic fermentation is carried out in stainless steel tanks. Maturation: 5 months in steel tanks, a part of the cuvée ferments for 25 days in second-use 500 l tonneaux. The wine is left on the fine lees for the entire period, until the bottling process.

Food Pairing: Perfect for aperitifs, crustacea, raw fish, white meats and fresh cheeses, as well as with vegetable based first courses.

Accolades

2024 **93** pts James Suckling



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