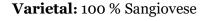


Fattoria Le Pupille Poggio Valente



Elevetion: 380 mts Production: 1200 cs

Appellation:IGT Toscana Rosso Acidity: 5.2 gr / liter

Soil: Hilly vineyard, with the superficial layer rich in sand and a layer of

sandstone origin mixed with clays.

Alcohol %: 14.5 Residual Sugar: gr / liter



Tasting Notes: Ruby red with light garnet red reflections. In the nose we feel red fruit aromas which reminds also of the Macchia Mediterranea perfumes. This wine is characterized by a remarkably elegant structure, well integrated tannins, full body pleasantly fresh, persistent aftertaste.

Vinification / Aging: Alcoholic fermentation in stainless steel vessels; maceration for 30-35 days. Aging: 18 months in 500 l and 600 l tonneau (50% new).

Food Pairing: Cured meats, salty cheese, pasta with tomato-based sauces.

Accolades

2021 95 pts James Suckling2020 95 pts James Suckling

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