



FATTORIA LE PUPILLE

MORELLINO DI SCANSANO

BC +52013 12x750ml



92 points, James Suckling (2019)

“A red with plum and cherry character, as well as hints of terracotta and rust. It’s medium-bodied with firm, tangy tannins and a long, flavorful finish. This is always a good, go-to red.”

The Morellino di Scansano is the wine which better represents, as well in quantitative terms, Fattoria Le Pupille’s wine production. Since its first vintage – 1985, it had always been accompanying the winery as a full and constant expression of its territory.

Grapes - Sangiovese 85%, Alicante 10%, Cilieggiolo 5%

Vineyards - La Carla vineyard (Magliano in Toscana), Maiano and Bozzino vineyards (Istia d’Ombrone) San Vittorio, Vignacci Alta, Vecchie Pupille vineyard, altitude 50-250 meters above sea level. Clay and iron bases soil with a good presence of gravel.

Winemaking - soft crushing and de-stemming, maceration takes place for 15 days followed by alcoholic fermentation at 24 ° C in steel. 8 months of aging mostly in steel, while for a small part in second passage barriques.

Tasting Notes - Brilliant red with light ruby reflections. The smell is intense, with scents of red fruit, in particular blueberries and freshly picked cherry. On the palate the wine is silky, fresh, with a light aromatic persistence. The tannins are very present but well balanced.