



# Fattoria Le Pupille Pian di Fiora (Morellino di Scansano Riserva)



**Varietal:** 90% Sangiovese, 10% Cabernet Sauvignon.

**Soil:** We go from a clayish and irony terrain to terrains with a good presence of gravel.

**Elevation:** 750 ft above Sea Level

**Appellation:** Morellino di Scansano DOCG

**Alcohol %:** 14.5

**Tasting Notes:** The blend is 90% Sangiovese and 10% Cabernet Sauvignon, and the wine is aged in old Saffredi barrique along with larger botte. The wine shows a stunning crispness and a sharp focus in this vintage. It opens to black cherry notes and generous red fruit, with very lightly toasted almond and spice at the back. The mouthfeel is full, and while the bouquet starts off a bit closed, the finish grows steadily in volume and girth.

**Vinification:** 20 days of maceration.

**Aging:** 15 months in 10-20-40 hl barriques

**Food Pairing :** Perfect with fist courses based with elaborated sauces, red meat based second courses or game, as well as with aged cheeses with mustards

Accolades

93 pts R. Parker - 2016 vintage



Italian Label

2209 W 1<sup>st</sup> Street Suite 111 Tempe AZ 85281  
p. 480 557 8466 f. 480 557 0556

www.classicowines.com