



# Fattoria Le Pupille Morellino di Scansano



**Varietal:** 85% Sangiovese, 10% Alicante, 5% Malvasia Nera

**Elevation:** 50-250m

**Practice:** Pruned-spur cordon-trained **Dry Extract:**

**Appellation:** Tuscany, Italy

**Production:**

**Alcohol %:**

**Acidity:**

**Residual Sugar:**

**pH Level:**

## Tasting Notes:

Ruby red, already from sight one can notice its clearness. Cherry and ribes are the start notes. The body is balanced by a distinguished acidity. Juicy wine with crispy tannins that are well integrated: a wine linked to its land but with a style that is appreciated worldwide.

## Aging:

8 months, for which the most part in steel and a small percentage in second pass barriques.

## Winemaking:

15 days of maceration.

## Food Pairing:

Perfect for first courses, even more elaborate ones and meat based second courses typical of Maremma.

## Accolades:

- 2017 James Suckling – 92 pts
- 2017 Wine Enthusiast – 90 pts
- 2017 Wine Advocate – 90 pts
- 2016 James Suckling – 93 pts

