

FATTORIA LE PUPILLE



SAFFREDI IGT MAREMMA TOSCANA



Technical information

Grape Variety: Cabernet Sauvignon, Merlot, Petit Verdot
Vineyard area: 5 hectares
Altitude: 250 meters above sea level
Position of Vineyards: West/North-West
Type of Soil: the soil is moderately chalky with few organic substances and little clay
Cultivation System: spur pruning
Implantation Density: 4000 plants/hectare
Data di impianto: 1980

Grape Output/Hectare: 70-80 hundreds of kilos
Harvest Period: mid September for the Merlot and end of September/Mid October for the Cabernet Sauvignon and Petit Verdot
Winemaking: The fermentation takes place in inox steel tanks at max 28°C. The malolactic fermentation follows the alcoholic fermentation. The wine stays for 18 months in barrels, 75% new and 25% of second passage.

Saffredi is born in 1987 from the vineyard planted around Magliano 7 years before, by Elisabetta's mentor, Fredi, and his dear friend Giacomo Tachis. Fredi was never able to taste the fruits of his vineyard, for this Elisabetta decided to dedicate this wine to the grandfather of her daughters. After its release, Saffredi becomes very quickly the legend it still is today.

Sensory Analysis

The ruby red colour is impenetrable, with crimson reflections, which characterize this important wine. The majestic body is highlighted already by its density in the glass.

The scents are of red fruits, redcurrant and blackberry, blending with the spicy aromas of clove, cinnamon and a light fragrance of vanilla.

In the taste, the rotund and velvety body wraps up all senses and it balances with an excellent tannin strength. The long persistence allows to fully relish the aromatic complexity upon which the spices predominate.

Matches

Perfect for important and elaborate courses, red meat and wild fowl.

It is bottled, after a slight clarification, 24 months after the harvest and put in the market the third autumn following the harvest.

Average Annual Production: 35.000 bottles