

## 2007 Solalto IGT Toscana

Fattoria Le Pupille, Tuscany, Italy

### Product details

<b>Vintage:</b>	2007	<b>Drinking:</b>	Now 2025
<b>Producer:</b>	Fattoria Le Pupille	<b>Alcohol:</b>	
<b>Region:</b>	Tuscany	<b>Variety:</b>	
<b>Country:</b>	Italy		

### Tasting notes

Straw yellow and golden in colour, this is a blend of Traminer, Sauvignon and Semillon. A wine that is very close to Elisabetta's heart; it was her dream to create a great late harvest wine in Maremma. The result is a wine that reflects her spirit and energy. Candied stone and tropical fruit initially dominate the palate and develop into complex notes of mature figs and dates on the finish. There is a lightness of touch here and elegance is achieved through the bracing acidity to match the concentrated, sweet fruit. A wine perfectly matched with a cheese board and some sweet date chutney. A wonderfully charming dessert wine at astounding value, just £16.50 per bottle on the table.

### About the producer

Elisabetta Geppetti, the powerhouse behind Fattoria Le Pupille, is a woman of exceptional energy and vision. She was only 20 years old when she first took the reins at her family's property in Southern Tuscany in the 1980s. The winery is synonymous with Morellino di Scansano and Elisabetta has been instrumental in placing this appellation on the map of wine lovers, producing excellent value Sangiovese and gaining global fame with the area's first Super-Tuscan, Saffredi. Her children Clara and Ettore are now instrumental in the winery, and together are working to look towards the future. This second generation has created two incredible, innovative wines: Le Pupille, an amphora-aged Syrah, and Piemme, a phenomenal and unique Petit Manseng.

